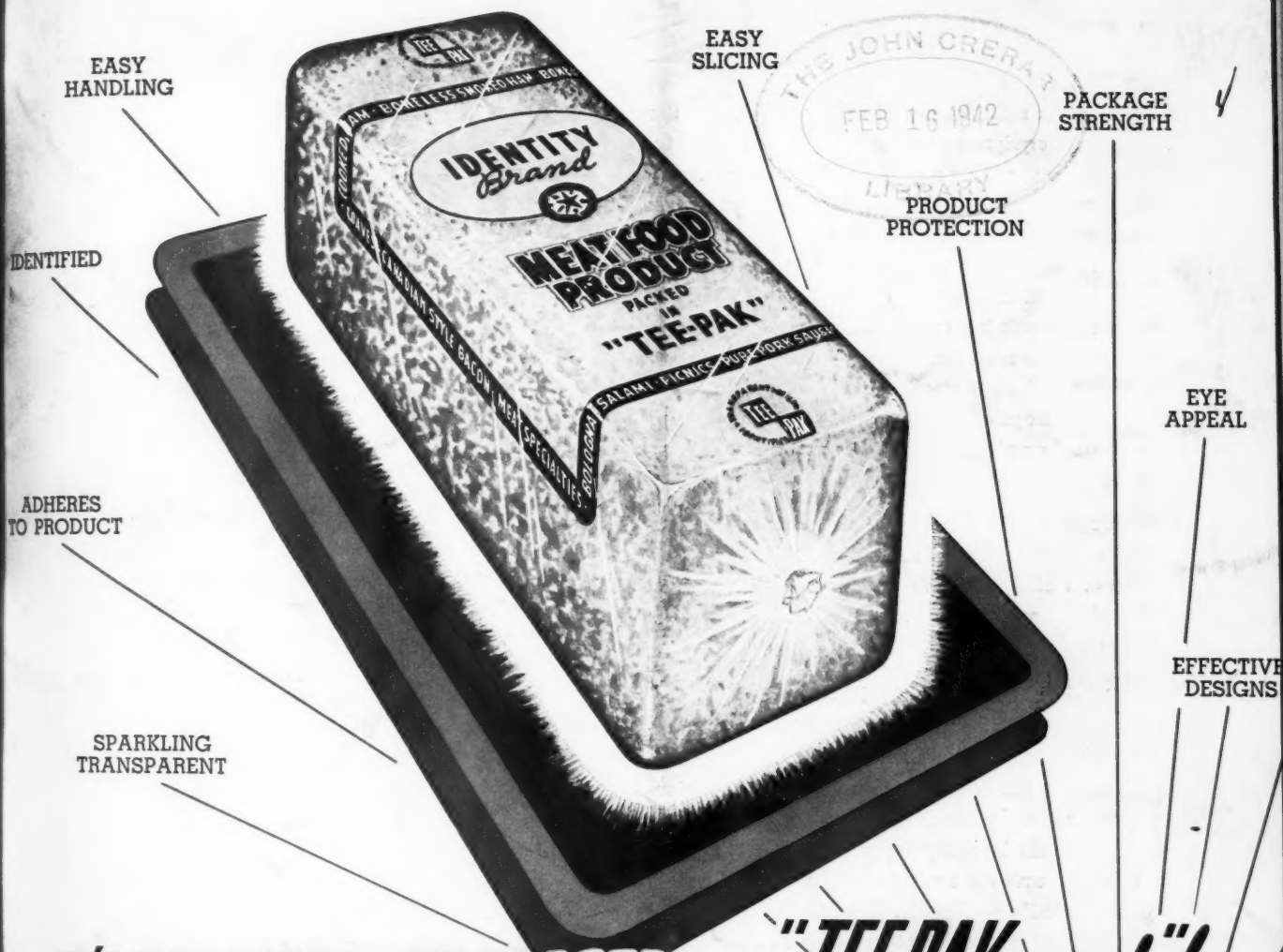


# THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



IT'S READY TO *GO PLACES*—it's *TEE-PAKaged*!

When it's "TEE-PAKaged" it's really out on its own. "TEE-PAK" casings protect and keep your product in perfect shape and form. No silk gloves are needed in handling.

The sparkling, transparent "TEE-PAK" casing, by adhering firmly to the product, enhances and keeps the fresh, appetizing appearance that is such a strong factor in stimulating sales. Your identification properly designed and printed in appropriate colors is the convincing factor in completing the sales.

In slicing, "TEE-PAKaged" products give clean uniform slices. There is no splitting of casing, no slipping out of product, no "gumming up" of the slicing machine.

For Product Glorification, Protection, Easy Handling and Effective Identification —

Don't Just Package — "TEE-PAKage"!



TRANSPARENT PACKAGE COMPANY, CHICAGO

# WHY

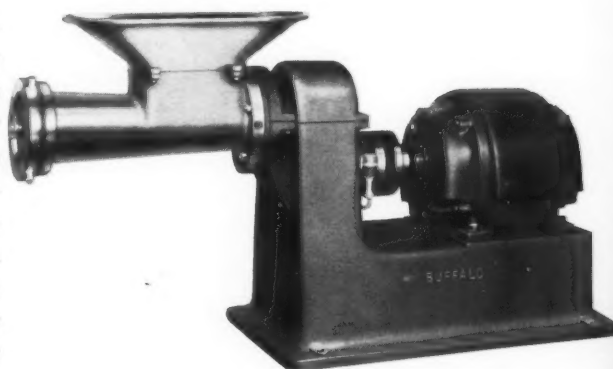
## Grinders are MOST ESSENTIAL For manufacturing Quality Sausage

In the manufacture of sausage products, certain equipment is absolutely necessary if the highest quality products are to be made. One of these essential machines is the meat grinder which is used more than any other machine in the sausage kitchen. This machine is important because it conditions or grinds the large cuts into small pieces. When this ground meat is removed to the cutter, the result is a finer, higher quality emulsion. The grinder also traps and eliminates undesirable *sinews* and *small bones* from the meat.

By pregrinding the meat, less cutting time is required in the cutter, thus reducing the danger of burning or shortening the emulsion, all of which results in a higher quality product free from *sinews* and *small bones*.

### HOW BUFFALO GRINDERS IMPROVE PRODUCTS AND REDUCE COSTS

Designed and built by expert sausage machine craftsmen, Buffalo Grinders reduce processing time and speed up production. Scientifically designed cylinder and feed screw prevents backing up, mashing, heating, assures an even flow of clean cut meat through the knife and plate. The clean, sheer, cool cutting protects protein value . . . eliminates the necessity of reworking the meat. Helical gear drive provides smooth, quiet operation . . . adds years to service life.



### Plus These Outstanding Buffalo Features

- Patented drain flange prevents meat contamination, also prevents meats and juices from backing up into bearings.
- Self-feeding, one point automatic lubrication assures positive lubrication of bearings and all working parts, thus taking out the guesswork of lubricating the machine.
- The entire unit is equipped with heavy duty Timken bearings that are easily adjusted without disassembling the units, thus saving time and labor.
- Records in countless plants prove that Buffalo Grinders cut more meat in less time at lower cost. Let us send you proof, today. Write:

**JOHN E. SMITH'S SONS CO.**

**50 Broadway, Buffalo, N. Y.**

Manufacturers of a complete line of Sausage Machinery • Sales and Service Offices in principal cities



# Buffalo

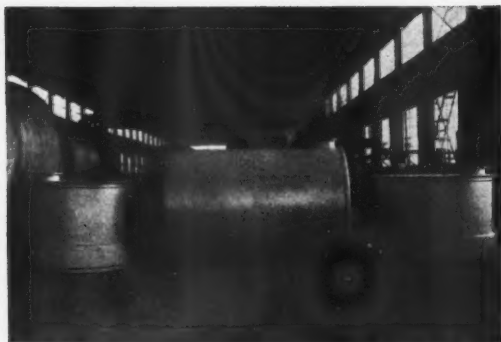
QUALITY SAUSAGE MAKING MACHINE

# Conserve Vital Alloys with **INGACLAD**

The **SERVICE**  
You'll Get  
is Truly  
**STAINLESS**

The **BOND**  
You'll Get  
is Truly  
**INSEPARABLE**

*"A  
Borg-Warner  
Product"*



Tanks fabricated of IngAclad Plate by Leader Iron Works, Inc., Decatur, Ill., for Wilson Laboratories Division of Wilson & Co.

## 10 Years in Actual Use Prove the Dependability of . . .

### **INGACLAD** STAINLESS-CLAD STEEL

Today, many manufacturers and fabricators are finding that IngAclad meets every requirement for the stainless service they need, and at much lower cost. They are also finding that if they enjoy a priority rating, they can, in many cases, obtain IngAclad when it would be impossible to secure the solid stainless metal. Installations that have given continuous service for the past 10 years prove you take no chances when you specify or use IngAclad Stainless-Clad Steel.

Write for special IngAclad Folder and Prices

**INGERSOLL STEEL & DISC DIVISION**  
**BORG-WARNER CORPORATION**

310 South Michigan Avenue

Chicago, Illinois

Plants: Chicago, Ill.; New Castle, Ind.; Kalamazoo, Mich.



# THE NATIONAL Provisioner

Volume 106

FEBRUARY 14, 1942

Number 7

## Contents

	Page
<b>EDITORIAL COMMENT</b>	
Orderly Hog Marketing.....	13
Another Step Forward.....	13
<b>NEWS HIGHLIGHTS OF THE WEEK</b>	
Restrict Tire Retreading.....	24
WPB and OPA Orders.....	24
FSCC Top Prices Shown.....	29
Curtail Meat Canning.....	16
Price Ceilings Considered.....	16
A Blowout Is Sabotage!.....	14
Refrigeration Aids War Effort.....	26
Packers Study Hog Runs.....	44
Kentucky Firm Builds New Plant.....	23
Reports on Canning Research.....	17
Up and Down the Meat Trail.....	20

Classified Advertisements, Page 48. Index to Advertisers, Page 50.

## EDITORIAL STAFF

J. B. GRAY  
Editor

EDWARD R. SWEM  
Managing Editor

VAL WRIGHT  
Associate Editor

C. ROBERT MOULTON  
Consulting Editor

M. A. ADAMS  
News Editor

★

Published weekly at 407 So. Dearborn St., Chicago, Ill., U.S.A., by The National Provisioner, Inc.

Yearly subscriptions. U.S., \$3.00; Canada, \$5.00; foreign countries, \$5.00. Single copies, 25 cents.

Copyright 1942 by The National Provisioner, Inc. Trade Mark registered in U.S. Patent Office. Entered as second-class matter, October 8, 1919, at the post office at Chicago, Ill., under act of March 3, 1879.

★

## DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

Editors

C. H. BOWMAN

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

★

PAUL I. ALDRICH  
President and Editor Emeritus

ALFRED W. B. LAFFEY  
Vice President and Sales Manager

RICHARD VON SCHRENK  
Executive Vice President

E. O. H. CILLIS  
Vice President and Treasurer

THOS. McERLEAN  
Secretary



Publication Office: 407 So. Dearborn St., Chicago, Ill.  
Official Organ, American Meat Institute



# IT'S GLOBE IN THE

The opportunity that now exists for adding a canning department to your regular operations is exceptionally favorable, provides a better-than-average source of profits and fits in perfectly with present-day requirements.

Our experience in proper design of canning equipment extends over a long period of years, and the many Globe installations made have contributed a knowledge of layout, requirements and equipment that will save you time and money.

Best of all, you can concentrate the entire responsibility at one point, and be sure that Globe's engineers can give you the most efficient layout, the best equipment, in the shortest time, at lowest investment.

**Write for details!**



**GLOBE ARRANGEMENT FOR CANNED  
LUNCHEON MEAT USING GLOBE #275A  
STUFFERS AND CONVEYORS**

*Courtesy of PERRY FOOD PRODUCTS CO., CHICAGO*

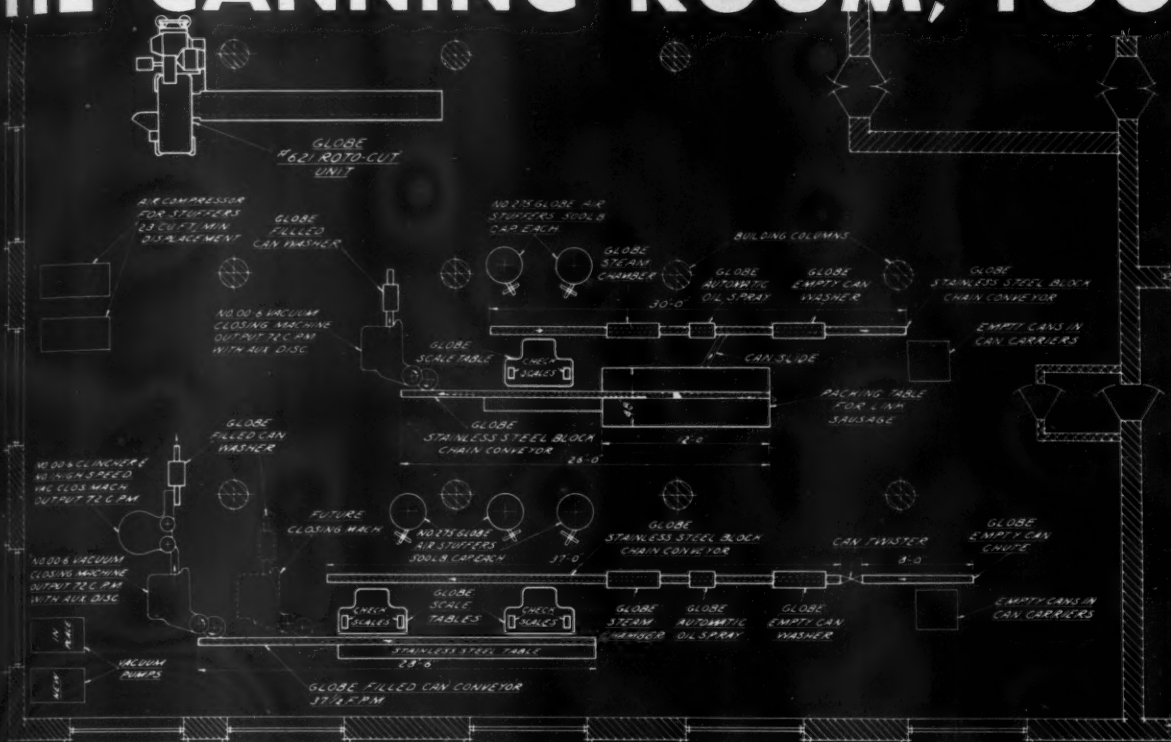
# THE GLOBE

**21 years**

**OF SERVING MEAT**



# IN THE CANNING ROOM, TOO



The canning department of the Perry Food Products Co., Chicago, is a typical example of the thoroughness and care used by Globe engineers. It employs the cost-saving principle of straight-line production and makes use of Globe's equipment and experience throughout.

Operating methods are simple, efficient and labor saving. One operator places the empty cans on a can supply chute, from where cans are automatically carried through a succession of operations until the filled, capped cans are placed in retort baskets ready for processing. First an automatic washing unit cleans the cans with water at sterilizing temperature. Insides of cans are then sprayed with hot lard or other lubricant (makes cans easy to empty) and then steamed to evenly coat the interior. Cans ready for filling are then carried past 500 lb. Globe stuffers where they are accurately filled at astonishing

speed. Cans are then check-weighed and automatically conveyed to capping and sealing equipment. Prior to cooking, cans are outside-washed to insure trouble-free labeling.

The simple efficiency of the entire layout and speed of each unit provides maximum production capacity. Working conditions are ideal, since all equipment is vented to the atmosphere. Minimum handling is required and production speed can be steadily maintained without tiring the few operators required.

A similarly profitable canning department can be installed in your plant, or adapted to your conditions without difficulty. May we work with you?

*The Globe Company exclusively manufactures the famous ROTO-CUT Meat Processor: also makes vacuum mixers, tables, trucks and all other equipment for sausage and canned meat departments.*

## GLOBE COMPANY

100 PRINCETON AVENUE • CHICAGO, ILLINOIS



MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

# MEAT EDUCATIONAL PROGRAM

**Advance  
Information**  
March, 1942



## "The Thriftier Cuts of Ham"



Ham butt slices and shank ends are featured in this four-color page. In *Ladies' Home Journal* out February 27, and *Good Housekeeping* out March 20.



A big beautiful ham, hot from the oven, is the centerpiece of this color page, in *The Saturday Evening Post*, out March 18, and in *Life*, out March 27.



The B Vitamins of Ham—theme of this ad educating the public on the nutritional values of meat. See it in *Liberty*, out March 11, and in *True Story*, out March 2.



More service ads in newspapers this month. Featuring ideas for meat pies and ham dishes—ideas that will bring more customers in for your thrifty meat cuts.



March is Ham Month. During this period—when Easter brings interest in ham to a peak—there will be news not only on whole hams but the thriftier cuts that make it possible to enjoy ham more frequently. Backing up the good-eating appeal will be the story of the B vitamins in ham.



Friendly helper—this new meat buying guide, offered for 5c in our advertising, informs a woman of the many thrifty cuts of meat. She'll consult you about the thrifty meats which you have available.



Authority for every statement made in every advertisement is this Seal of Acceptance of the Council on Foods and Nutrition of the American Medical Association.

AMERICAN MEAT INSTITUTE • Chicago



**H**ERE'S another outstanding *Plio'film* contribution to packaging — the new tray-package for Wrigley's chewing gum.

The tray, without a cover, made possible by heat-sealed *Plio'film*, features the individual packs so that the dealer now displays the whole carton that previously was hidden on stockroom shelves. The tear tape facilitates easy opening.

Moreover, *Plio'film*'s moisture-water-air-proof protection seals in the gum's natural flavors, helps keep it fresh and tasty. And, needless to say, its sparkle adds a

luster to the package that creates eye appeal.

In brief, chalk up another hit for *Plio'film*!

If you are looking for a moisture-proof package for any food—one that will give you better protection, conserving food by eliminating spoilage, sealing in the natural taste or juices—one that will gain greater consumer acceptance—why not inquire about *Plio'film*? Write: *Plio'film* Sales Department, Goodyear, Akron, Ohio.

Seals moisture in seals moisture out



*Plio'film*—T.M. The Goodyear  
Tire & Rubber Company





# LEADERS IN THE COLD STORAGE INDUSTRY



## USE CALCIUM CHLORIDE BRINE

The great value of products stored in the cold storage warehouse calls for utmost dependability in the refrigeration system to avoid extensive losses.

Leaders in the cold storage industry use calcium chloride brine because it minimizes corrosion and thus prevents costly shutdown periods. For the same reason it protects the valuable equipment which is so costly and so difficult to replace under war conditions.

Calcium chloride brine carries lower temperatures faster with less pumping and lower maintenance cost.

The Great Lakes Terminal warehouse at Toledo, Ohio, is one of many great cold storage institutions which depend upon calcium chloride brine to keep plants running smoothly and efficiently.

Write for data on calcium chloride for refrigeration.

**CALCIUM CHLORIDE ASSOCIATION**

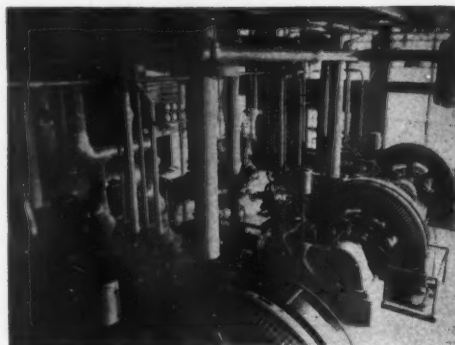


Photo top of page shows the plant of the Great Lakes Terminal Warehouse, one of the largest cold storage warehouses in Ohio. Photo above shows the heart of the refrigeration system which cools and circulates the calcium chloride brine.

Michigan Alkali Co.  
Ford Bldg.  
Detroit, Michigan  
Solvay Sales Corp.  
40 Rector St.  
New York City

# CALCIUM CHLORIDE

**FOR BETTER REFRIGERATION BRINE**

The Dow Chemical Co.  
Midland, Michigan  
Pittsburgh Plate Glass Co., Columbia  
Chemical Division  
30 Rockefeller Plaza  
New York City

LEADING PACKERS USE

PRESO

*Pickling Salt*

AND

BOARD HEAD

*Super Seasonings*

THE PRESERVLINE MANUFACTURING CO.

BROOKLYN, N. Y.

Established 1877



There isn't a  
packer alive...

... who wouldn't like to send his salesmen out this year with something that would stop his competition cold

... something that would make his regular customers say, "Boy, I'm with you a hundred percent this year!"

... something to make his prospects say, "Hey, count me in—this is big news!"

That kind of *something* adds up to bigger business and bigger profits . . . to salesman enthusiasm and dealer loyalty.

★ ★ ★

Get that bigger business, those bigger profits this year! Give yourself some selling points that your competitors can't echo. Give yourself really better

beef—branded beef: beef that you can merchandise and advertise . . . and SELL! That can mean only one thing—TENDERAY BEEF.

This Tenderay story is too big, too important to put down in a few words. But you ought to know the whole story as of TODAY! Unless you've heard it very recently, and completely, you really don't know all that Tenderay can do for you!

To bring all the Tenderay facts to you quickly, we invite any packing company executive, anywhere in the United States, to phone us . Just call Bloomfield 2-2200 and ask for the Tenderay Department. We will be glad to arrange a meeting to give you all the information you want.



*Charges reversed, please*

**TENDERAY DEPARTMENT**

WESTINGHOUSE ELECTRIC & MANUFACTURING COMPANY  
BLOOMFIELD, N. J.



# Men are like steel

**WHEN THEY LOSE  
THEIR TEMPER THEY  
ARE WORTHLESS...**

*another good thought  
passed on by..*

*The World's Model Paper Mill*



## PAPERS FOR PACKERS

**KALAMAZOO VEGETABLE PARCHMENT COMPANY  
PARCHMENT, KALAMAZOO, MICHIGAN, U. S. A.**

***have to tell You***

# COUNT!

**You'll like the other advantages of Armour's Natural Casings, too. Great strength—to resist costly sausage breakage . . . Better tasting sausages, because the natural meat juices are sealed in . . . And a complete variety that offers you a size and type of casing for every sausage product you make. Make the next order—Armour's Natural Casings!**

## ARMOUR'S NATURAL CASINGS



## Orderly Hog Marketing Imperative\_\_\_\_\_

**T**HE meat packing industry will be called upon during the coming months to slaughter and process most of the total of 83 million hogs which the Department of Agriculture has set as the goal for U. S. kill in 1942. Meat plants are preparing, so far as they are able, to carry their proportionate share of this heavy burden, but packers are pointing out that the speed and efficiency with which the situation can be met will depend in large measure on the extent to which conditions beyond meat industry control can be coordinated with the efforts of the packinghouses.

It is particularly desirable, if gluts and resulting confusion, delays and needless expense are to be avoided, that hog marketing proceed in a regular and orderly manner and be spread over as long a period as possible. Each meat packing plant and the meat industry as a whole have a maximum weekly slaughtering and processing capacity beyond which they cannot go. Overloading the industry by sending to market in any one period more animals than the meat plants can handle would create much confusion and delay and would cause hogs to back up on the farms.

It is very desirable, also, that the hog flow to market be regulated with consideration for the ability of the meat plants at each market to carry the load. There should be provisions for quickly shifting supplies of animals from one point to another should occasions demand, and for diverting shipments destined for one stockyards where sup-

plies are sufficient to other yards where the supplies may be short. Only by such regulation and control, it seems, can full utilization be made of the industry's productive capacity.

Transportation facilities sufficient to get hogs to market in an orderly fashion and provisions to prevent "gumming up the works" because of lack of ability to move product out of the plants when it is ready for consumption will be requirements. The packinghouses must be free to operate to the limit of their ability, for there will be little productive capacity to spare. They cannot do this if huge supplies of hogs are available to them on some days and few on others, and if coolers and freezers become clogged because of an inability to clear these bottlenecks, due to lack of transportation or waiting markets. England's meat needs may appear remote as a factor in the situation but a lack of shipping space in which to move product overseas might conceivably handicap industry operations seriously.

Rapid feeding out and early marketing of hogs, arrangements by the Army, Navy and FSCC to accept large quantities of pork products when hog runs will be heaviest and provisions by governmental transportation regulating bodies to move hogs and products efficiently and sanely during November and December, 1942, and January, 1943, would do much to create and maintain workable conditions in the meat industry throughout the entire heavy hog run period.

## Another Step Forward

**T**HE meat industry is doing something about lard. The first of a series of educational advertisements on lard appeared in the January 17 issue of the *Journal of the American Medical Association* and the same ad is now appearing in the February issues of *Archives of Dermatology and Syphilology* and the *Journal of Pediatrics*. Thus another forward step is taken in the American Meat Institute program to establish lard in its rightful position as the leading all-purpose shortening of the United States.

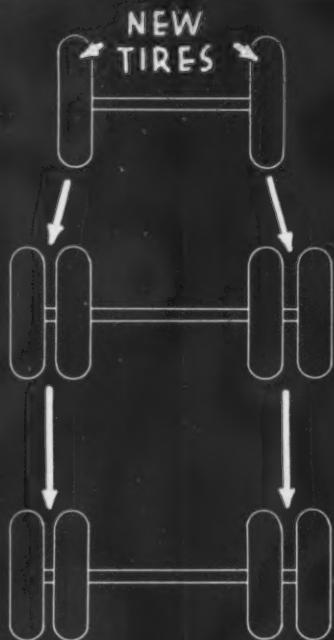
Lard education and advertising among home economists and physicians, whose understanding is especially desirable because of their influence on consumer food habits, is only one part of the program approved at the 1941 Institute convention. Other activities now underway or planned include

a determined effort to improve the general quality of lard and a survey of the public's attitude toward lard.

The quality improvement campaign, under which minimum lard standards have been adopted and are being observed by packers producing most of the lard sold in this country, is making real progress and packers are being given more help in improving their operating procedure so they can turn out better and more uniform lard.

Improvement in lard's position must be brought about step by step; each forward move must be consolidated to provide a sound base for later progress. The problem is too complex for solution by any simple method. Processors and livestock producers should recognize this fact and commend the progress already made.





**I**S A truck tire blowout sabotage? Certainly, if through negligence and failure of packer truck operators or fleet maintenance men tires get insufficient, improper care, and thus fail prematurely or wear out completely when they should be good for many more miles.

Unless owners and operators of individual cars, trucks and fleets exercise careful supervision over their tires' use and condition for the duration, there is strong possibility that much rubber will be wilfully wasted. Such squandering of resources most certainly is sabotage.

Of course, there will be some unavoidable premature destruction of tires in service through injury. Truck tires can be cut severely and the cord bodies can be broken by severe impacts with road obstructions, so that the tire cannot be placed back in service through repairs. However, repairs can be made in most cases of injury. Most truck tires which fail are destroyed from entirely preventable causes.

Known to packer transport men by name, at least, are some of the most common preventable reasons for truck tire failure. The list includes mismatched dual tires, over-inflation, under-inflation, use of wrong size or type of tire, misalignment of front wheels, failure to change the wheel position of an irregularly worn tire and use of blow-out patches which destroy tires. Patches do not reinforce injured tires but cause pounding of the injured section against the road.

Furthermore, packer management should not assume that these malpractices do not apply to their own operations, because observation of some of the largest and best-operated fleets usually discloses some type of tire abuse and neglect which goes on unrecognized.

Not only is it a patriotic duty for car and truck tire users to save rubber by

# A BLOWOUT IS SABOTAGE!

By BAXTER WOOD

Service Department, Goodyear Tire & Rubber Company

following approved recommendations for tire care, but it is also important from the dollar and cents standpoint. It must be remembered that packer salesmen's tires are irreplaceable and that packer truck tires may be difficult to replace.

There are several points at which checkup should be made to eliminate preventable tire losses:

**INFLATION.**—On fleets where daily mileage is not very high, checks should be made twice a week. On long hauls, tire inflation should be checked before every trip. Only by such checkups will variations in pressure be observed and under-inflation avoided. If inflation checkups are not made regularly much lower final tire mileage may be expected.

On the other hand, over-inflation increases the rate of wear and causes cuts or breaks in the cord body because the tread and carcass are placed under greater tension. In case tires are overloaded, a maximum of 10 lbs. above standard inflation is permissible.

Use of caps on valve stems not only provides double air-seal, but also prevents foreign material from reaching the valve core.

When not in use, and this should be particularly noted by packers who have a stock of tires, *spare tires should be stored in a dark cool place and away from direct light, oil and grease, under the influence of which rubber quickly deteriorates.*

**MISALIGNMENT.**—No condition causes faster tread wear on tires than excessive "toe-in" or "toe-out." Front tires on a vehicle are said to have zero "toe-in" when they are parallel in a

vertical plane. If the two tires are closer together in front of the axle than at the rear, they are said to be toed-in. If they spread out, being farther apart in front than at the rear of the axle, they are said to be toed-out. Truck operators should recognize that new tires can be worn out completely in a few hundred miles with excessive toe-in or toe-out. Misalignment of this type usually results after a severe bump which bends the tie-rod or the steering arm.

**ROTATION.**—Important, too, is the systematic plan of rotating tires to increase mileage. Records of a number of tractor and trailer operations indicate that rate of wear is definitely slower on front wheels than on rear. Typical example: tires applied on rear wheels in a certain operation were worn smooth in 15,500 miles. On front wheels tires applied at the same time gave 20,000 miles before they were moved to the rear wheels, after which an additional 16,500 miles was obtained. Diagram at upper left illustrates a recommended method of tire rotation in order to obtain maximum service.

**MATING.**—Mating of tires used on dual wheel assemblies should be carefully watched so that too great a differential does not exist between diameters of the two tires in the assembly. Under such conditions the larger of the two carries an undue proportion of the load and premature failure will probably follow.

Furthermore, tires of different manufacture should not be mated on the same dual wheel unless it is known that they have the same overall diameters.



## DUAL WHEELS REQUIRE SPECIAL ATTENTION

For maximum efficiency and service, tires mounted on dual wheel assemblies should be mated as to overall diameter and condition of tread (left). If there is much differential in diameter, one tire carries too much load (right) and premature failure may result.



### MISALIGNMENT CAUSED THIS

Uneven tire wear, resulting from misalignment of wheels, can destroy even a new tire within a few hundred miles, Mr. Wood points out. Packers should check alignment periodically for excessive toe-in or toe-out.

**BRAKES.**—Eccentric brake drums will tend to wear two flat spots (diametrically opposite) on tires. When a brake drum becomes eccentric, it should either be replaced or made concentric by machining, done while the drum is attached to the wheel or the hub with which it will be used. Otherwise, the same trouble will continue to exist when the wheel is mounted again.

One extremely severe application of brakes may start a flat spot on a tire. Once begun, abnormal wear will continue in that one spot because the wheel usually stops on that particular area of the tread.

Not only do unequalized brakes have an effect on tires, but they also affect the operation of the vehicle. Some cases have been reported where mileage was practically doubled by properly equalizing front and rear brakes.

**INSPECTION AND REPAIR.**—Tires should be examined at least once each week for injuries. Embedded nails, glass, and stones should be removed. Tread or sidewall cuts which extend to the cord body require the vulcanization of new rubber on the injured spots.

Breaks in the cord body, or cuts which go partially or completely through it, require new vulcanized sections. Generally tires with breaks or cuts not more than 3 to 4 inches on the inside can be restored for satisfactory service.

Search of the tire storage room in the packer's garage may yield tires, which had previously been considered as scrap, but which in reality can be placed in service.

Worn tires can be recapped (new tread rubber vulcanized on) providing the cord bodies are sound. Truck tires should be removed for recapping while there is still  $\frac{1}{16}$  to  $\frac{1}{8}$  in. of tread rubber remaining in the center—and always before they are worn to the cord body.

Operators of trucks can obtain information to assist them in getting

maximum service from their tires and conserving rubber by writing to the service division, Goodyear Tire & Rubber Co., Akron, O., for a copy of the new Goodyear truck tire service chart or by requesting one from Goodyear dealers, stores or the district offices of the company.

This chart measures 11x14 ins. for wall reference use. It covers the following subjects in concise manner:

How to match dual tires, correct air pressures, rotating the position of tires, how to correct irregular wear, use of right size and type tires, checking wheel alignment, hot weather precautions, avoiding the use of blowout patches. In addition, the chart lists the recommended air pressures and maximum recommended carrying capacities of various size tires.

### QMC MARKET CENTERS

Addresses of Quartermaster market centers where actual procurement of fresh meats, meat products and fish will be made were announced this week. Thirty centers throughout the country that will serve various camps, posts and stations will direct their orders to the 11 points where the actual buying will take place. The latter are situated in the best meat producing areas, or where meat concentrations are large enough to handle the unusual demands of the military service. Addresses of the buying points are as follows:

Produce Exchange Bank bldg., Independence and Walnut sts., Kansas City, Mo.; Rooms 271 and 272, Boston Market Terminal, Fargo and C sts., South Boston, Mass.; Room 504, Fruit Trade bldg., 204 Franklin st., New York, N. Y.; Rooms 100 and 102, Produce Terminal bldg., 1201 Jones st., Fort Worth, Tex.; 101 Keyser bldg., Calvert and Redwood sts., Baltimore, Md.; Room 113, Board of Trade bldg., 301 W. Main st., Louisville, Ky.; Rooms 320-324, Consular bldg., 510 Battery st., San Francisco, Cal.; Rooms 231-233-235, Wholesale Terminal bldg., 746 S. Central ave., Los Angeles, Cal.; 212 National bldg., 1008 Western ave. and Madison st., Seattle, Wash. and Room 418, Produce Exchange, 1425 S. Racine ave., Chicago, Ill. Location of the New Orleans market center has not yet been announced.

### FEAR FOOD HOARDING

The American Institute of Food Distribution, Inc., New York, on February 10 expressed concern over widespread consumer stocking of sugar, canned goods and other storable foods, which has created heavy demand for stocks that retail and wholesale grocers will seriously need before 1942 stocks are ready. Current sales of retailers are running 30 per cent ahead of 1941 and wholesale grocers are reporting sales ranging nearly 30 per cent above last year.

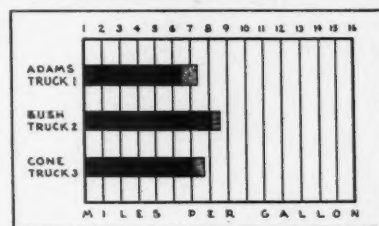
### CONTEST BOOSTS MILEAGE

The friendly rivalry existing among his drivers, dramatized by means of a simple colored chart kept on the company's bulletin board, has been found helpful by one meat and provision dealer in stimulating the men to get greater gasoline and oil economy from their trucks. A modification of the chart used is reproduced below.

The mileage record of each truck was taken for one week at the beginning of the contest and posted on the bulletin board to show the initial standing of each man and truck, the miles per gallon represented by a red bar of the proper length. Thereafter, if the drivers exceeded their original mileage, the increases were added in blue, to the extent of the additional miles.

Naturally, each driver wanted to see a blue line at the end of his record, since this indicated that his mileage had improved. Kept on this basis, the chart constantly reflected the maximum mileage each had attained since the start of the competition.

During a preliminary test, any truck found not functioning efficiently was



### MILEAGE CHART CUTS GAS COSTS

Modification of chart used by provision firm to encourage drivers to improve mileage through efficient driving practices. Shaded portion of chart denotes that driver later exceeded original mileage.

tuned up and placed in A-1 condition, so that all were on practically the same basis when the contest started. "It was like a horse race," reports a company official, "trying to get them all off to an even start, neck and neck, and then letting them fight it out on the home stretch.

"This simple expedient produced excellent results for several months while the spirit of the thing lasted. Each driver could see each week how he was doing and all took a keen interest in cutting down the cost. This naturally saved a pile of gasoline and got the drivers to form good driving habits. They stopped idling motors wherever possible, used low and second gear as little as possible, and cut gas consumption.

"We used this method not only to save gasoline, but also to do away with the purchase of mechanical aids (which cost real money), to test the driver on idling, starting in low gear and not changing, and so on. We feel that a competent driver will automatically do the right thing, but that if he is not competent you should find out without the use of mechanical aids, if possible."

# Can Restriction Order Hits Variety of Meat Products

**T**HE long expected restrictions and prohibitions on the manufacture and use of tin cans for foods and other products were announced February 11 by the War Production Board in Conservation Order M-81. The board states that this order is expected to result in the saving of approximately 40 per cent in the amount of tin used by the canning industry over 1941.

Concurrently, the WPB issued Preference Rating Order P-115, granting high priority ratings to canners for repairs, maintenance and expansion, to enable canners to pack fruits and vegetables provided for in M-81. A rating of A-1-a—the highest possible—is granted for emergency repairs to avert spoilage of fruits or vegetables. A rating of A-3 is granted for other repairs, maintenance and expansion. Previously the canning industry operated within P-100, which carried a preference rating of A-10.

Some of the provisions of M-81 of interest to meat canners follow. All cans are placed in four classifications:

1.—Primary product cans, on which production and use will be unlimited. The products in this classification include fruits, vegetables, juices, etc. but no meats, except for delivery to Army, Navy and FSCC.

2.—Secondary product cans, in which production will be limited to that of 1940, or a stated percentage of the pack of that year. Meat products are included in this classification as follows:

a.—Beef, veal and mutton (corned, roast or boiled; for human consumption only.)

b.—Brains, only in 10½-oz. or larger cans; 75 per cent of 1940 pack.

c.—Chili con carne when not packed with beans; only in 1-lb. cans.

d.—Meat loaf containing at least 90 per cent meat and no added water; 75 per cent of 1940 pack.

e.—Meat spreads; 50 per cent of 1940 pack.

f.—Sausage in casings. Vienna sausage, only in 4-oz. or larger cans; 75 per cent of 1940 pack. Sausage in oil, lard or rendered pork fat, only in No. 5 or larger cans; 75 per cent of 1940 pack. Other sausage in casings, only in 12-oz. or larger cans; only 25 per cent of 1940 pack.

g.—Bulk sausage meat, only in 12-oz. or larger cans; 125 per cent of 1940 pack.

h.—Tongue, whole only; 75 per cent of 1940 pack.

i.—Boned chicken or turkey, only in 1-lb. or larger cans.

j.—Chopped luncheon meat, only in 12-oz. or larger cans; 125 per cent of 1940 pack.

## Effect on Consumers

Canned meat turnover averages from 30 to 60 days. Meat for canning is available at all seasons of the year, and there never are on hand stocks of these products comparable in size to stocks of canned seasonal products, such as fruits and vegetables.

Larger Chicago packers and canners estimated this week that stocks of canned meats, production of which is not provided for under the War Production Board order, are sufficient to supply consumers for only three to four months.

However, many of the products which will not be available in cans after present supplies are exhausted can be had in other forms. Insofar as consumers are concerned, the order will merely make meat purchasing and preparation less convenient.

k.—Potted meats, only in 3-oz. or 5-oz. or larger cans; 125 per cent of 1940 pack. (Smaller sizes limited to 50 per cent of 1940 pack.)

l.—Canned soups, broths, chowders, other than canned condensed soups; 25 per cent of 1940 pack. Not to be packed after June 30, 1942.

m.—Liquid oils, vegetable, marine and animal, or edible blends of such oils; only in 1-pt. or larger cans.

3.—Special product cans on which production and use will be restricted to certain chemicals, drugs, etc. including glycerine.

4.—Non-essential cans include all cans not specifically covered in one of the three foregoing classifications. This classification presumably includes such products as corned beef hash, canned hams, canned loins, canned picnics, tamales, spaghetti and meat balls and many other canned meat products.

Production, sale and delivery of this group of products for February, 1942, are restricted to 50 per cent of production in February, 1940, and discontinued thereafter, except as may be permitted by the WPB. One paragraph in the order reads: "After March 1, 1942, no can manufacturer shall sell to a canner, and no canner shall use for packing, any non-essential cans manufactured prior to March 1, 1942, except to the extent permitted by the War Production Board, on the basis of an application showing that other use of such cans will be unduly or unnecessarily wasteful or wholly impracticable." Dog food is classified in the above category.

The order does not limit the production, sale or delivery of cans made partly of black plate and partly of some material other than tin plate or terneplate or exclusively of black plate.

Lard in tins also is restricted by this order. The provision relating to lard is: "Hardened edible fats and unhardened or hardened lard or rendered pork fat and edible tallow, and animal, vegetable and marine blends thereof, only in 3-lb. or larger cans and only at rate of 100 per cent of 1940 rate for first half of year and only 60 per cent of 1940 rate after June 30, 1942."

## Price Ceilings Weighed; Numerous Problems Loom

Washington, D. C. (*Special to The National Provisioner*).—The problems of establishing ceilings on wholesale meat prices have been explained by officials of the food section of the Office of Price Administration at recent meetings with packers, livestock producers, chain store officials and representatives of the U. S. Department of Agriculture.

The purpose of the meetings has been to develop a workable plan for setting and administering ceilings on meats should livestock prices (and related meat prices) advance materially beyond the "bottoms" which guard farmers' interests under the price control act.

There is no disposition to take immediate or arbitrary action on meat prices; in fact, the OPA meat and fish section now exists only in skeleton form. Officials of OPA have been warned of the complexity of the job and intend to analyze the situation thoroughly before acting. It is this desire to get the facts and "be prepared" which has led OPA to ask for the advice and ideas of executives from the meat packing industry.

While pointing out that packers will benefit through prevention of any such inflationary price rise as occurred during the last war, OPA officials emphasize that the provisions of the price control act contain the only clues as to possible price ceilings.

Although there is a tendency to recognize that ceilings on retail meat prices might be more desirable, it is believed that the job of establishing and maintaining such maximums would be even more difficult than that of setting limits on wholesale prices.

## WAGE-HOUR RECORDS

A firm should be granted a hearing to determine whether it is actually engaged in interstate commerce before it is ordered to open its records to the Wage and Hour Division of the U. S. Department of Labor, the Sixth U. S. Circuit Court of Appeals ruled this week at Cincinnati, O. The court reversed a lower court order directing the General Tobacco and Grocery Co. to produce records sought by the wage and hour administration. The company claimed it was engaged in intrastate commerce.



# Canning Research Men Report on New Work of Interest to Packer

## RECENT TESTS FOR THERMOPHILIC CONTAMINATION IN CEREALS

THE significance of thermophilic contamination of sugar has been known for more than ten years and there have been many communications regarding its occurrence and control. Some years following the identification of thermophilic organisms in sugar, it was found that starch might be contaminated with the same types of organisms possessing a resistance to heat comparable to those found in sugar. The work upon which the present report is based was undertaken in response to a suggestion that a survey be conducted to determine the suitability of certain cereals which could be used for canned meat products. The investigation has consisted of a series of examinations made on cereal samples of different kinds.

Objective of the investigation has been to survey a representative collection of samples to obtain some idea as to the distribution of thermophilic contamination, and where low results were found to determine by repeat samples whether low counts were characteristic of the samples.

Fifty-nine samples of flour and meal were submitted, representing the product from 15 manufacturers. In this group, 18 samples were of corn flour, or corn meal, from six manufacturers, four samples of oatmeal flour from one manufacturer and 37 samples of wheat flour from nine manufacturers. The starch method was used, in some cases modified to use a smaller amount of material than is the case with starch. The standards upon the basis of which suitability was judged were those which have been announced for sugar—namely, total thermophilic spore count, not more than 150 spores per ten grams; flat sour spore count, not more than 75 spores per ten grams; sulfide spoilage spores, not more than five per ten grams, and thermophilic anaerobes to be present to the extent of not more than four of six culture tubes.

It was found that corn flour (or corn meal) samples were the most heavily contaminated. In these samples, 11 of 18 (61 per cent) were below standard, five samples because of high total counts, ten because of high flat sour counts, and six because of high thermophilic anaerobic counts. Maximum spore contamination was 10,000 per ten grams, with the second nearest approach to this a count of 850.

Of the four samples of oatmeal flour, two were below standard, one because



## MAINTAINING SAUSAGE QUALITY

Jack Yeager of control laboratory in canning department of Cudahy Bros. Co., Cudahy, Wis., making a protein analysis on samples of fresh pork sausage.

of high total count, and the other because of high flat sour count.

Wheat flour was the most suitable of the three types of material. Thirty-three of 37 samples were within standard. The four samples which were below showed a high total and high flat sour count in one case, and high thermophilic anaerobic counts in three cases. It may be stated here, however, that the thermophilic anaerobic contamination was borderline in these cases. None of the samples tested fell below standard on account of sulfide spoilage spores.

Examination of "repeat" samples obtained from manufacturers who had previously submitted samples of low contamination confirmed earlier findings.

This investigation demonstrated that cereals may be obtained which are suitable without sterilizing treatment as ingredients for canned meats and other non-acid canned products, and there is the indication that, where found, thermophilic contamination may be identified with the source of production.

These papers were presented by J. Yesair and E. J. Cameron, Research Laboratories, National Canners' Association, before the Meat Section of the annual Canners' Convention, Chicago, on January 29. Other material delivered before the section will appear in an early issue.

## INHIBITIVE EFFECT OF CURING AGENTS ON ANAEROBIC SPORES

THE inhibitive effect of salts upon bacterial growth and spore germination has long been recognized and we are all familiar with the practical effect of such inhibition. In papers presented before this section in recent years were described certain processing studies with canned meats, and in particular reference to work which had been done with lunch tongue. By means of experimental packs it was shown that the end point of spoilage was not the end point of destruction. In other words, we were able to isolate the test organisms from unspoiled cans which had been processed above the spoilage level.

Following up these observations, it was possible to demonstrate that for the test organism which was used, there was a definite inhibition at 2.5 per cent sodium chloride and that at 5 per cent the inhibition was almost complete. The lunch tongue studies indicated confirmation of observations which had been made in non-meat products—namely, that where there is an inhibitive influence and where spore resistance and germination is being studied, the effect is most pronounced on the more resistant spores.

Jensen and Hess, before this section (1941), presented a very comprehensive picture of the effect of sodium nitrate on bacteria in meat. A most useful bibliography was presented in the printed paper, together with analytical treatment of the literature. Experimental work in reference to the mechanism of inhibition is described and the practical conclusion is drawn that "both theory and practice of curing meat and canning cured meat teach that nitrate is an invaluable ingredient and, for most cures, should not be omitted."

A reference by Jensen and Hess to the work of Tanner and Evans is worthy of repetition here. These workers obtained irregular inhibition of seven *Cl. botulinum* cultures with the use of  $\text{NaNO}_2$  in a concentration from 2.213 to 4.427 per cent and a concentration of  $\text{NaNO}_3$  from 0.0588 to 0.392 per cent failed to inhibit *Cl. botulinum*, *Cl. putrificum*, *Cl. sporogenes* in either pork infusion or egg medium.

Tanner and Evans concluded that commercial curing mixtures ( $\text{NaCl}$ ,  $\text{NaNO}_2$  and  $\text{NaNO}_3$ ) were effective in preventing growth and toxin formation when the proportions of curing mixtures to medium were such that the critical concentrations of  $\text{NaCl}$  were approximated. These observations would suggest a non-specificity in regard to the inhibitory action of the salts which were studied.

In our work we have had the guidance of the technical meat committee and for the study it was considered advisable to

**A WINNER  
FOR YOU  
IN '42!**



**Feature  
CHEESE-MEAT-LOAVES  
for extra sales**



*"A seasonal seller that has become a year 'round favorite'. . . THAT'S the story of the cheese-meat-loaf."*

**Are you collecting your share** of sales from this profitable specialty? Delicious, "different", the cheese-meat-loaf CAN be one of your most profitable items this year. Make it a winner for you in '42—here's how:

**To your loaf's** regular quality ingredients add Special Swiss Blended With American. Notice the word "special." It simply means this product is *specially* made for meat loaf manufacture. It won't run or smear at usual baking temperatures. It's dependable and it gives your loaf a flavor and appearance your customers won't soon forget.

**Don't delay ordering** Special Swiss Blended With American. Start now after those extra-profit sales which cheese-meat-loaves can bring.

**WARD MILK  
PRODUCTS DIVISION**

KRAFT CHEESE COMPANY  
500 Peshigo Court, Chicago, Illinois

makers of Meloward, the widely used dried skim milk for sausage manufacture



#### ARMY MEN VISIT DISPLAY AT CANNERS' CONVENTION

These U. S. Army representatives, shown with two canning executives, found much of interest in the series of exhibits staged by American Can Co. at the 1942 Canners' Convention, Chicago. The men in the photo, who are focussing their attention on a can of Army field ration, are (l. to r.) G. C. Scott, Minnesota Valley Canning Co.; Brig. General Joseph E. Barzynski, commanding general of the Quartermaster Depot, Chicago; E. T. Claire, Republic Food Products Co.; Colonel R. A. Isker, head of the Army subsistence research laboratory; Major L. O. Whitaker, Procurement Department, and Captain W. W. Gildersleave, adjutant in charge of public relations and publicity. This panel of the Canco display dramatized the role of canned foods in war.

use a strain of Cl. botulinum rather than our P.A. No. 3679 which, for many years, has been used as an index organism in studies of putrefactive spoilage. The plan of work contemplated the determination of various salt effects using NaCl, NaNO<sub>2</sub>, and NaNO<sub>3</sub>. The program was divided into five main subdivisions.

Specifically, the objectives of the program were as follows:

1.—To determine the effect of the various salts, alone and in combination, on the germination of spores of Cl. botulinum No. 62-A, the spores being unheated/except for detoxification.

2.—To determine the effect of various curing salts, alone and in combination, on the germination of detoxified spores of Cl. botulinum No. 62-A, heated in the presence of the salts for various times and temperatures.

3.—To determine the effect of the various salts on the destruction curve and thermal death time curve of Cl. botulinum No. 62-A.

4.—To determine the effect of curing agents on the heat resistance of Cl. botulinum No. 62-A in meat.

5.—To determine the effect of nitrate or the production of botulinum toxin.

Significant results of these investigations are summarized below:

The curing salts—NaNO<sub>2</sub>, NaNO<sub>3</sub>, and NaCl—exercise inhibitory effects in different degrees, individually and compositely. In a meat infusion agar, greater than 70 per cent reduction in spore counts was brought about by the introduction of 0.1 per cent NaNO<sub>2</sub>, or 0.005 per cent NaNO<sub>3</sub>, or 2 per cent NaCl. Salt combinations representative of curing practices may result in a

growth reduction of 100 per cent.

The effect of the curing salts on the thermal death time of the test organism is apparently to reduce the time at temperatures lower than 230-235 degs. F., and the slopes of the thermal death time curves are greater when the salts are added. This phase of the work is deserving of further study.

When spores of Cl. botulinum are incorporated in cured meat and thermal death times compared with those of the spores incorporated in uncured meat, the inhibitive effects of the curing salts are apparent, but when the heated medium is subcultured in a liquid medium, there is no destructive influence. Resistance values determined by subculture after heating are approximately the same in the cured and uncured meat.

#### Office to Coordinate Military Food Buying

John A. Martin, Oak Park, Ill., has been appointed assistant to Douglas MacKeachie, director of the War Production Board Purchases Division, and will establish offices in Chicago to coordinate purchases of perishable foods for the Army, Navy and Marine Corps, it was announced this week. Mr. Martin, formerly vice president and general manager of the Wesco Foods Co., for ten years was director of produce operations for the Kroger Grocery & Baking Co., of which Wesco is a subsidiary.

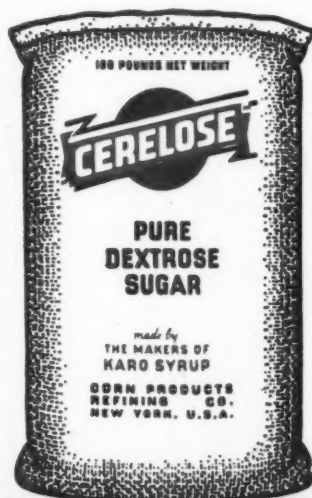
BUY U. S. DEFENSE BONDS

You're 100% right—

with  
**CERELOSE**  
(Pure Dextrose)

## WET CURES FOR HAM

Tests Prove Cerelose  
Cures Produce a Better  
Finished Product



N UMEROUS tests on ham and all types of cured and smoked meats prove that full advantages of the properties of CERELOSE (pure Dextrose) are obtainable *only* when it is used in a 100% replacement in wet cures. With a 100% replacement of CERELOSE the finished product shows up definitely superior—in flavor, color, texture.

Manufacturers of leading quality brands of cured and smoked meats report that amounts of CERELOSE may be varied, depending on flavor, color and type of product the processor wishes to produce.

**CORN PRODUCTS SALES COMPANY**

333 N. Michigan Avenue, Chicago, Illinois



# Up and down the MEAT TRAIL

## History Repeats . . .

A Ft. Custer, Mich., sentry was somewhat taken aback when Myrl Leonard of Battle Creek, salesman for a meat packing company, presented a pass to the reservation which had been issued 24 years ago, during World War I. The sentry refused to accept the pass and consulted the post provost marshal, who acknowledged it and gave the packer salesman one that was more up-to-date. Mr. Leonard explained that the old pass was given him in 1918, when he was doing the same work for the same firm.

## Swift Plans Oil House

A new six-story oil house, providing modern margarine manufacturing and edible fat processing facilities, is planned by Swift & Company for immediate construction at the company's Kansas City, Kans., plant. The unit will be built next to the present margarine building and will replace a former structure. Containing 16,000 sq. ft., it will be located in the northeast section of the company's large tract at Kansas City, marking another step in a modernization program being carried out there by the company.

## Henry G. Weimer Dies

Henry G. Weimer, 62, retired official of the Weimer Packing Co., Wheeling, W. Va., passed away on February 1 in the Ohio Valley General hospital, Wheeling, after suffering a stroke two days earlier. He had been in ill health. Becoming associated early in his business career with the Weimer meat packing firm, which was headed by his father, Mr. Weimer and his brother, the late William G. Weimer, operated the company for many years following the father's death. Henry Weimer served as secretary and treasurer of the company for a long period, retiring two years ago. Entombment was in Greenwood mausoleum.

## New Sausage Plant to Open

Walter H. Meyer, executive owner of the Meyer Sausage Factory, Ironwood, Mich., has announced the scheduled opening of a streamlined new sausage plant at Hurley, Mich., about the middle of this month. The new plant is expected to serve the company's customers in Hurley and west of that city, and is housed in a remodeled building measuring 30 by 75 ft. Two ice machines, two smokehouses and modern sausage room equipment are among the features of the unit. Cork insulation is employed in the cooler.

## West Texas Packing Co.

### Plays Host at New Plant

Formal opening of the new plant of the West Texas Packing Co., San Angelo, Tex., was held on February 8, with the company playing host to all comers from 2 to 6 p.m. Sandwiches, coffee and other refreshments were served.

The new plant is owned and controlled by prominent ranchmen in the San Angelo area and is designed as an outlet for livestock raised in western Texas. Work on the unit was begun last year when the old West Texas Packing Co. was recapitalized and a new board of directors elected. Members of the board include Pat Jackson, president; W. I. Marshall, vice president; Carl D. Huntington, secretary-treasurer; H. C. Noelke, Frank O'Neal, John Bates and Foster Rust.

Built and equipped at a cost of \$50,000, the new plant is of concrete construction. Its coolers have a capacity of 300 cattle, 200 hogs, 200 lambs and 30,000 lbs. of sausage per week. The three smokehouses have a combined capacity of 36,000 lbs. of product; 17 varieties of sausage and prepared meats are now in production. Refrigerated trucks operated by the firm serve a distribution area 150 miles in radius around the city of San Angelo.

## Personalities and Events Of the Week

R. O. Brooks was elected president and treasurer of the Brooks Packing Co., Tulsa, Okla., on January 2. He will also serve as general manager of the company, which was established in 1936 by the late A. E. Le Sturgeon and the Brooks brothers. Mrs. Le Sturgeon was elected vice president and Dave Hewett, secretary. On February 4, C. W. Brooks sought a district court injunction against Mrs. Le Sturgeon, R. O. Brooks and Dave Hewett, to prevent their "excluding" him from the board of directors as a result of differences over management of the company. Mr. Brooks contended that in January the board of directors removed him from office.

Christ Lisberg, head of the Saratoga Meat Products Co., Chicago, has been enjoying a Florida mid-winter vacation.

Henry Neuhoft, founder and former president of Neuhoft Packing Co., Nashville, Tenn., has been reelected as a director of the Life & Casualty Insurance Co., Nashville.

At the suggestion of the Philadelphia Retail Meat Dealers' Association, of which John C. Deindorfer is executive secretary, a grease-saving plan similar



## KINGAN & CO. SHOWS NEW PACKAGED MEAT PRODUCT

At the Palmer House headquarters of Kingan & Co. during the Canners' Convention, D. J. McVey, sales manager of the canned meat division, stands beside the company's colorful display of canned meats. He holds one of the Kingan Tasti-Squares, a vacuum-packed product packaged in pliofilm and offered in 5- and 2-lb. sizes. A 12-oz. unit is also being developed by the Kingan company.

to that adopted in Chicago is now being given a trial. Housewives save the grease and sell it to their retail meat dealers, with increased production of glycerine (a by-product of soap manufacture) the ultimate goal. "Housewives Now Can Roast Axis," headlined a Philadelphia newspaper in detailing the plan.

Galat Packing Co., Akron, O., has completed arrangements for its employees to participate in the purchase of defense savings bonds through pay check deductions, George Galat, president, announced on February 3. All the firm's employees are participating, he declared.

Work has already begun on the construction of a new cold storage plant at the Iowa Packing Co., Des Moines, it was announced recently. The St. Paul firm of J. S. Sweitzer & Son has been awarded the contract for the \$300,000 project.

Vernon D. Beatty, advertising manager of Swift & Company, Chicago, has been named a member of the outdoor advertising committee of the Association of National Advertisers, Inc.

Therone A. Noble, jr., Acme Packing Co., Seattle, has been elected an associate of the American Institute of Accountants.

J. C. Parker, superintendent of Kingan & Co., Indianapolis, attended a meeting of former marines at Washington, D. C., held to discuss means of accelerating sales of defense stamps and bonds through business organizations. A former marine, Mr. Parker was selected to represent Indiana and Illinois at the meeting.

John F. Buckley, American Meat Institute representative, recently discussed the Institute's national advertising program before a meeting of approximately 200 retail meat dealers of Lewiston and Auburn, Me. E. W. Penley Co., Armour and Company and Swift & Company sponsored the presentation.

Corned beef and other types of beef in cans will be exported from Venezuela to the U. S., it has been announced by the Venezuelan Cattle Industrial, a government agency, which has just completed the construction of a large packing and canning plant in San Fernando de Apure. The plant is equipped to handle 150 head of cattle daily. It cost approximately \$500,000 and is equipped with diesel-motored electric plant and other modern features.

Work has started on a building to be occupied by the Nebraska Beef Co., Omaha, Neb. The one-story unit will measure 27 by 45 ft., incorporating concrete floors and concrete block construction.

George A. Copeland, 63, treasurer of Edmond Weil, Inc., New York, dealers in skins and hides, died January 23 after a brief illness.

Matthew V. Cleary, assistant manager of the wool department of Swift & Company, Philadelphia, died on January 19 in St. Petersburg, Fla., where he was vacationing. He was 52 years old.

George A. Eastwood, president, Armour and Company; George M. Foster, vice president, John Morrell & Co., and John Holmes, president of Swift & Company, are among members of the 1942 board of directors of the National Association of Manufacturers, as announced recently in New York.

With approximately 286,000 head of cattle, calves, lambs and hogs, valued at nearly \$7 million, going through the Los Angeles plant of Swift & Company in 1941, the plant enjoyed another banner year, according to A. L. Eviston, general manager.

A plan proposed by Jay C. Hormel, president, Geo. A. Hormel & Co., Austin, Minn., to conserve labor in that city by



JAY C. HORMEL

exchanging workers from one employer to another is to be tried out by the Austin chamber of commerce. Under the plan, employees could be moved from one plant to another as needed to meet seasonal requirements. Such an arrangement may be needed, Mr. Hormel declared, because of a labor shortage resulting from the demands of the armed forces and war industries. Adoption of the plan should result in reduced cost of unemployment compensation, he pointed out. The packer proposed a community-wide employers' association to act as an employment clearing house.

Charles Wacker has taken over his duties as new general superintendent of the Sioux City, Ia., plant of Armour and Company. Mr. Wacker has seen service with the company for a number of years in various cities, including St. Joseph, Ft. Worth, Mason City, Ia., and most recently, Kansas City, where he was superintendent of the plant there.

The nation's livestock and meat industry is planning to make available the greatest supply of meat and meat products in the nation's history this year, R. C. Pollock, general manager of the National Live Stock and Meat Board, told a farm and home week audience at Madison, Wis., on February 4. "Take advantage of these times to get out of debt, be satisfied with reasonable prices and don't try to reach out for the last dollar, should the speculative fever arise," was the advice given to livestock producers by Charles E. Snyder, editor of the Chicago *Drovers' Journal*.

G. A. Billings, vice president of the Cudahy Bros. Co., Cudahy, Wis., declared recently that the company will match, dollar for dollar, the contributions of its workers to the Badger bomber fund being raised by a Milwaukee daily.

Due to a large volume of lend-lease business, the Drummond Packing Co., Eau Claire, Mich., has increased its operating personnel by approximately 15

per cent since last September, according to company officials.

The S. St. Paul plant of Swift & Company paid out a total of approximately \$60,000,000 in 1941 for livestock, dairy and poultry products, John Holmes, company president, announced during a visit there on January 20. Only through the application of the golden rule can business hope to weather economic storms ahead, he declared.

John E. O'Malley, Armour and Company woolhouse, Chicago, returned home last weekend after being under observation for a month in Mercy hospital.

James E. Menzies, beef grader at the plant of the Estherville Packing Co., Estherville, Ia., since its opening in September, 1937, has been appointed manager of the plant, according to Fred M. Tobin of Rochester, N. Y., president of the company. Mr. Menzies succeeds the late D. D. MacKenzie, who died about two weeks ago. He is succeeded as beef grader by George Burtis.

Activities of Consolidated Dressed Beef Co., Consolidated By-Products Co. and Philadelphia Abattoir Co. of Philadelphia have in no way been altered by their combination under one company—Consolidated Dressed Beef Co., Inc., Grays Ferry ave. and 36th st., Philadelphia—according to officials of the company. Corporate changes announced recently only group the three firms' operations under Consolidated Dressed Beef Co., Inc., rather than Consolidated Dressed Beef Co.

Approximately 250 members of the southern California meat packing, livestock and business fields gathered late last month at the Midwick Country club, near Pasadena, at a testimonial dinner to J. A. McNaughton, who has retired after 19 years as vice president and general manager of the Los Angeles stockyards.

E. A. Trowbridge, Wilson & Co., Chicago, provision department, is reporting for duty at Ft. Benning, Ga., Feb. 15, as a first lieutenant.

Dennis A. Wagner, assistant district manager, the Cudahy Packing Company, New York, died suddenly on February 2 at his home in The Bronx. Mr. Wagner, who was in his 58th year, started with the company as a salesman in 1906; resigned a year later to go into the retail meat business, but returned to Cudahy in 1912 as salesman at the Brooklyn branch. In 1915, he was appointed manager of the 35th Street, New York branch, and some 18 months later, was promoted to assistant district manager in charge of beef sales in the New York territory, which position he held until his passing.

Morris Averch, president, Capitol Packing Co., Denver, was in Washington, D. C. recently and completed negotiations for BAI approval of his plant and operations. Before returning West, he visited in New York and spent some time with R. W. Earley, packinghouse products broker, who will represent him in this territory when he completes plans to make shipments to the East.



# ON GUARD

- ★ AGAINST HIGH REFRIGERATION COST
- ★ AGAINST INTERRUPTIONS DUE TO BREAKDOWNS, ADJUSTMENTS, REPAIRS

WITH packing plants playing such a vital part in national defense, low-cost, uninterrupted refrigeration is more important than ever.

Emergencies like this emphasize the advantages provided by BAKER equipment. Important savings are achieved by the use of removable safety heads, multiple suction and discharge valves, Nickelite connecting rod bearings, full force feed lubrication, with cylinder walls and valves lubricated by 5-point sight feed pressure lubricator, and other important features that reduce power consumption and maintenance costs to the minimum.

Freedom from frequent, time-consuming, costly interruptions due to breakdowns, adjustments and repairs is also assured. BAKER uses only the finest materials available for each part, carefully tested for their ability to resist wear, breakage, and distortion. Simplified design, precision manufacture, and thorough tests under actual load conditions before the machine leaves the factory are a further guarantee of long life and trouble-free performance. Assure your plant of low-cost, dependable opera-

tion by installing BAKER Refrigeration. See the nearest BAKER representative or write direct to the factory for complete information today.

## BAKER AMMONIA COMPRESSOR

Furnished in sizes from 1 to 100 tons capacity. Multiple installations provide any capacity desired. Self-contained condensing units available in sizes from 1 to 25 tons.



**BAKER** ICE MACHINE COMPANY, INC.  
1514 EVANS ST. . . . OMAHA, NEB.  
SALES AND SERVICE IN PRINCIPAL CITIES

» » » » AUTHORITY ON MECHANICAL COOLING FOR 37 YEARS « « « «



# KENTUCKY PLANT, SWEEP BY FIRE, OPENS MODERN UNIT

**Y**OU can't keep a good plant down! A little over a year ago, the plant of J. F. Schneider & Son, nestled picturesquely in the wooded hills at Middlesboro, Ky., was destroyed by fire. George Schneider, president, and his associates sustained a loss of approximately \$40,000, and the community felt its own loss keenly. Whether the plant would be replaced constituted a leading topic of conversation among residents of the city and the surrounding area.

Middlesboro was not long in getting an affirmative answer. On July 15, the company began operations in a modern new plant erected on the old site. A few weeks ago, at its formal opening, more than 350 visitors were shown through the new structure, built and equipped at a reported cost of around \$50,000.

"It has taken a lot of work, a lot of planning and a lot of thinking by the people of this organization to rebuild," commented the local newspaper editor, "but we feel sure they are proud of their efforts. They are now able to go forward in a much bigger and better way. They are able to serve their customers and to give employment to many people."

The accompanying photographs and floor plans illustrate the layout and some of the features of the new

Schneider plant. The unit is of fireproof construction, with brick walls and concrete floors. Sturdy precast joists support the concrete roof. Stock barns, a garage and an office building complete the plant's physical property. Present daily capacity of 20 beeves and 60 hogs could be doubled if necessary, it is pointed out.

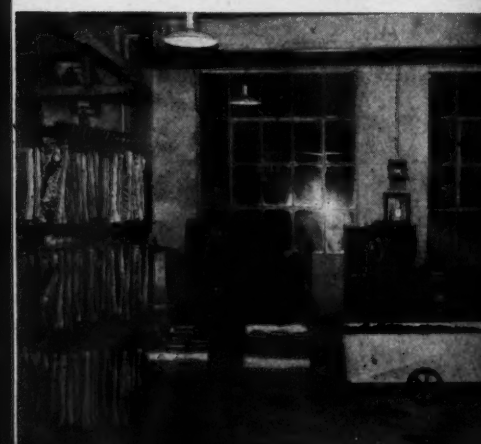
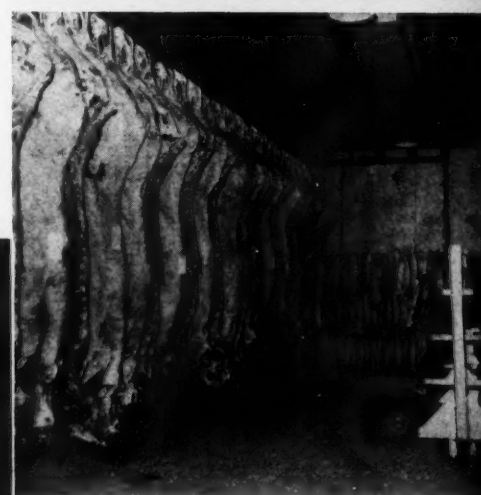
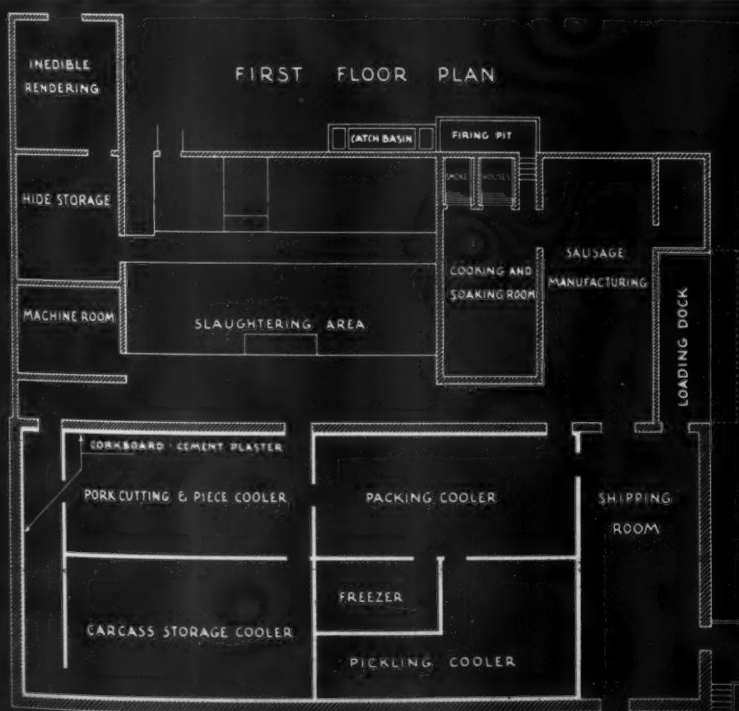
Chill room, measuring 7½ by 41 ft., contains two overhead tracks, while carcass storage room, 40 by 23 ft., is equipped with seven rails. These rooms, as well as the pork cutting and piece cooler, packing cooler, freezer and pickling cooler, are equipped with Gebhardt cooling units.

Sausage manufacturing room measures 42 by 18 ft. and is equipped with "Boss" machinery, as is the killing room, 42 by 48 ft. in size. Two smokehouses, a cooking room, shipping room, machine room, hide room and boiler and rendering room are other features of the new plant. Refrigeration equipment includes one Frick and one Carbondale compressor and ammonia condenser. Toledo scales are used throughout the plant.

Products of J. F. Schneider & Son, Inc., are marketed under the Pinnacle brand. Geo. W. Schneider is president, secretary and general manager of the company and C. W. Conner is vice president and treasurer.

## HERE AND THERE AT NEW SCHNEIDER PLANT

- 1.—Exterior view of the building, showing delivery trucks.
- 2.—Display of Pinnacle brand products in shipping room during recent open house program.
- 3.—Beef cooler.
- 4.—View in Schneider sausage department. Plan of first floor is reproduced below.



## Set Up Rationing on Retreaded Tires; Other WPB Orders

**A**UTHORITY to ration retreaded and recapped tires was delegated this week by Donald M. Nelson, War Production Board chairman, to the Office of Price Administration.

Other Washington developments of the week which will influence meat packing and sausage manufacturing operations dealt with the ban on sales

of certain classes of trucks, maximum prices on soybean oil and peanut oil (see page 40), conservation of vitamin A, and additional orders relating to hog bristles, damaged burlap, metal drums, steel barrels and paperboard.

**RETREADED TIRES.**—Rationing of retreaded and recapped tires, effective February 19, will be on the same basis as that recently announced for new tires and tubes. Tires for passenger cars, trucks, buses, farm implements and other wheeled vehicles are included.

Two eligibility lists are set up under the program, List A corresponding closely to that issued in connection with rationing of new tires. List B includes trucks not included in List A, taxis,

certain passenger car classifications and others. List B truck eligibles, it is announced, will be issued retreads during the last several days of each month, but only if rubber remains unused from List A demands. February quotas by states will be announced in a few days.

Under List A are included trucks primarily engaged in transportation of raw materials, semi-manufactured goods and finished products, including farm products and foods, but not those carrying such materials and goods to the ultimate consumer, as, for example, trucks used by retail meat dealers. The B list includes passenger cars used by traveling salesmen "who are engaged in the sale of farm, extractive, or industrial equipment, foods or medical supplies, the distribution of which is essential to the war effort."

On February 7, Leon Henderson, administrator of the OPA, announced that plans are being worked out to provide truck and bus fleet operators with emergency ration certificates so that essential long-haul trucks and buses will be able to replace blown tires and tubes on the road without undue delay. It will be handled through issuance of emergency certificates through local rationing boards.

**TRUCK BAN EXTENDED.**—The War Production Board on February 12 announced that the ban on sales of light, medium and heavy trucks and truck trailers had been extended to February 28 to permit the completion of rationing programs.

**METAL DRUMS.**—To help conserve American steel stocks, the Office of Export Control this week announced new provisions covering export under general or unlimited licenses of metal drums and containers, filled or unfilled, for oil, gas and other liquids and solids. Effective February 20, export of such containers will be authorized under general license only to Canada, Great Britain and Northern Ireland, Newfoundland, Greenland and Iceland. Metal drums and containers of 30-gallon or less capacity, except gas cylinders, may be exported under general license when filled with a commodity whose exportation has been authorized.

**USED STEEL BARRELS.**—An amendment to Price Schedule No. 43, covering used steel barrels and drums, was announced by the OPA on February 2, effective immediately. It limited the ceiling to three classifications of barrels and drums—50-58-gal., 29-33-gal., and 14-16-gal. capacities—and extended the ceiling price for raw used drums to any purchaser, instead of only the user and reconditioner, as before.

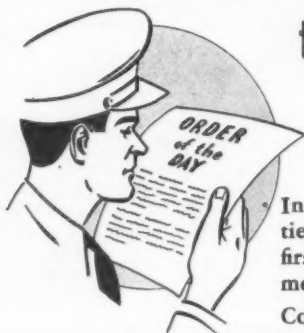
Definition of a reconditioned drum was tightened to insure that complete reconditioning is necessary to obtain price differentials granted in the schedule. Whereas the original schedule granted a 25c premium for reconditioned 50-55-gal. drums that had been lacquer-relined and baked, the amendment provides that any lined and reconditioned drum of these capacities that is suitable for use as a food drum can com-

(Continued on page 30.)

## DEPENDABILITY

to the

# Front!



### LIPMAN FEATURES

BIG CAPACITY IN  
RELATION TO SIZE

POWER ECONOMY

LOW WATER  
CONSUMPTION

LOW-SPEED  
OPERATION FOR  
HIGH EFFICIENCY  
AND LONG LIFE

HIGH OIL LEVEL  
FOR SUPERIOR  
LUBRICATION

There is a Lipman Automatic Refrigerating Unit to meet your needs. Write for Literature.

In military circles, in civilian defense activities, in the home, and in business... the first call today is for dependability... in men, materials and machines.

Commercial refrigeration has served industry and business for many years in conserving and preserving perishable foods and materials. For more than 30 years Lipman Automatic Refrigeration has been favored by industry and commerce for its dependability... in performance, in refrigerating efficiency... in low-cost operation... in freedom from annoying service interruptions.

Now when *dependability* is more important than ever, Lipman Automatic Refrigeration is available for unfailing service wherever dependable refrigeration is needed.

### GENERAL REFRIGERATION DIVISION

Yates-American Machine Company

Dept. NP-242

BELOIT, WIS.



AMMONIA  
METHYL-  
CHLORIDE  
FREON

## FATS AND OILS MOVEMENT

Factory production of animal and vegetable fats and oils during the three-month period ended December 31, 1941, were as follows: Production of vegetable oils, 1,938,952,000 lbs.; fish oils, 81,685,000 lbs.; animal fats, 761,446,000 lbs.; greases, 140,991,000 lbs.; other products, 954,416,000 lbs.

These compare with the following totals during the same period of 1940: Vegetable oils, 1,899,873,000 lbs.; fish oils, 91,722,000 lbs.; animal fats, 672,886,000 lbs.; greases, 126,451,000 lbs.; other products, 872,540,000 lbs.

The largest items in 1941 were cottonseed, crude, 541,264,000 lbs.; cottonseed, refined, 422,124,000 lbs.; lard, 460,871,000 lbs.; shortening, 315,707,000 lbs. and linseed, 251,723,000 lbs. Production of refined vegetable oils during the period was as follows: Cottonseed, 422,124,000 lbs.; peanut, 24,293,000 lbs.; coconut, 97,464,000 lbs.; corn, 42,794,000 lbs.; soybean, 108,850,000 lbs.; palmkernel, 1,283,000 lbs.; palm, 35,586,000 lbs. and babassay, 1,796,000 lbs.

Consumption of vegetable oils during the quarter ended December 31, 1941, totaled 1,636,693,000 lbs., compared with 1,548,352,000 lbs. during the corresponding period of 1940; fish oils, 54,513,000 lbs., compared to 51,818,000 lbs.; animal fats, 350,722,000 lbs., compared to 269,361,000 lbs.; greases, 118,673,000 lbs., compared to 98,639,000 lbs.; other products, 515,290,000 lbs., compared to 464,653,000 lbs.

## TIME FOR CHANGING CLOTHES

Clothes are changed on the employee's own time when he is free to wear his work clothes home, Thomas W. Holland, Administrator of the Wage and Hour Division, U. S. Department of Labor, stated last week in response to inquiries. However, a proper interpretation of the wage and hour law, he said, would hold that workers required to change clothes on the premises would be considered working during that time.

For enforcement purposes, a tolerance of not more than five minutes at the end of each day will be allowed, in view of the difficulties of keeping accurate records. Whether the work clothes worn by the employees are their own, or uniforms owned by the employer, has no bearing, he said.

## FLASHES ON SUPPLIERS

B. F. GOODRICH CO.—The former mechanical goods and sundries sales divisions of B. F. Goodrich Co. have been combined and given a new name, the industrial products sales division, announces W. S. Richardson, division general manager. B. F. Stauffer will be division assistant general manager in charge of Miller plant activities; L. H. Chenoweth, manufacturers' sales; C. F. Conner, distributor sales, and C. O. Delong, operations.

## ANEMOSTAT DRAFTLESS AIR DIFFUSERS

*Insure Draftless—Even—Positive Air Distribution Within a Cooler*



Sausage Chilling Room  
Monroe Packing Co., Gary, Ind.

**DRAFTLESS DISTRIBUTION**—Retards Dehydration • Reduces Shrinkage • Facilitates Processing.

**EVEN DISTRIBUTION**—Equalizes Temperature • Equalizes Humidity • Accelerates Cooling • Reduces Shrinkage • Preserves Natural Bloom of the Product.

**POSITIVE DISTRIBUTION**—Prevents Dead Air Spots • Prevents Slime and Mold.

The ANEMOSTAT enables the accurate maintenance of conditions within the room which are conducive to Highest Operating Efficiency and better preservation of Products for longer periods of time.

**THERE IS AN ANEMOSTAT DESIGNED FOR EVERY PACKING HOUSE APPLICATION.** Leading Packers everywhere are using ANEMOSTATS for many types of applications.

**ANEMOSTAT**  
CORPORATION OF AMERICA

10 East 39th Street

New York, N. Y.

REPRESENTATIVES IN PRINCIPAL CITIES

**"NO REFRIGERATION SYSTEM IS MORE EFFICIENT THAN ITS AIR DISTRIBUTION"**



# Refrigeration's Role in U. S. War Effort

**T**HE meat plant operating engineer, by maintaining his refrigerating plant in first-class operating condition, is contributing in no small measure to our war effort. He should be conscious of this, but probably thinks of refrigeration principally in terms of his own direct interests and problems. However, refrigeration is contributing in many ways to the winning of the war other than in food preservation, for in many instances low temperatures are essential for the production of vital war equipment and supplies.

Some of the more important uses of refrigeration in our war effort were outlined by Hugh E. Keeler, professor of mechanical engineering, University of Michigan, at the recent annual meeting of the National Association of Practical Refrigerating Engineers. The material following is abstracted from this address:

Production of photographic films is highly dependent upon mechanical refrigeration. In the film plant of the Eastman Kodak Co., Rochester, N. Y., is installed one of the greatest refrigerating plants in the world. To attach proper importance to the part mechanical refrigeration plays in this industry, it is necessary to see what other industries depend upon photographic film and to what extent.

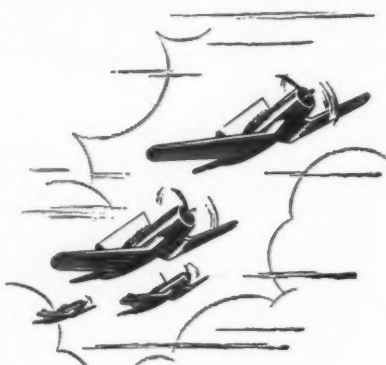
It is a fact that the annual output of film for the motion picture industry is enormous. This, however, is not directly a defense requirement. However, as a result of this industry, a great use of film in industry has developed. Some of these uses include motion pictures for time study processes in industrial plants; film for various uses of the Army and Navy; film for X-ray purposes in hospitals and for photographing defects in welds and in metals.

It is rather interesting to note that because of mechanical refrigeration satisfactory photographic film can be produced, which in turn makes possible the production of very high-class welded pressure vessels so much used in refrigeration work today. The film to preserve the records of the welds and the high-power X-ray tube for making it possible to photograph the interior structure and condition of a weld have made this accomplishment possible.

## Refining of Petroleum

In the refining of petroleum and the manufacture of the vast number of products derived from petroleum, it is not ordinarily realized how extensively and in how many processes mechanical refrigeration is utilized. One outstanding example is in the dewaxing of lubricating oils, in which the lubricating oil stock is reduced to a low temperature, whereupon the wax crystals deposit out and are removed by filtration.

Several years ago the steel industry found that substantial improvements could be made in the quality of steel and



REFRIGERATION HELPS TO  
"KEEP 'EM FLYING"

important operating advantages realized if the furnaces were supplied with air from which the moisture had been in large part removed. A large plant for this purpose was built and operated but the entire project was found to be too costly to operate.

However, in the intervening years, refrigerating plant efficiencies have increased, first costs of the various items of equipment have been very greatly reduced and many radically new types of equipment developed, with the result that this process is again coming to the front in the steel industry, with some large and successful installations and every prospect that they will continue to increase in number. It is also worthy of note that drying the air supplied to blast-furnaces, open-hearth furnaces, and Bessemer converters appreciably increases their output which is of extreme importance in the present emergency.

The use of refrigeration in the chemical industry is of importance in innumerable processes. Its uses run all the way from cooling large quantities of water through a few degrees to producing large quantities of liquid air for use in very low temperature refrigeration. While many of these applications are very special and do not ordinarily come to the attention of many refrigerating engineers, they are absolutely vital to many chemical processes.

As another example of the importance of refrigeration in national defense plants, consider those manufacturing oxygen, which is used daily in enormous quantities for oxygen-acetylene welding in shipyards and other defense plants. This requires large-scale use of a special, very low temperature refrigeration process. Air is first liquefied and a portion of the liquid air is then allowed to evaporate. Since ordinary air is very largely a mixture of oxygen and nitrogen, the resulting liquid air is also a mixture of oxygen and nitrogen. In evaporating, the oxygen comes off first and is compressed into steel cylinders.

Another new use of extremely low-

temperature refrigeration on a large scale, as applied to the storage and use of natural gas, is being developed at Cleveland. This use is of importance in national defense because it makes it possible to utilize existing high-pressure, natural-gas lines more fully than is ordinarily possible, thereby releasing steel that would otherwise go into additional pipelines. In this process the natural gas is liquefied by a refrigerating plant using ethylene as the refrigerant. The liquefied natural gas is then passed into pressure-tight, heavily insulated receivers.

The rate of gas-flow in the lines is kept at as nearly a maximum as possible. When the demand is greater than the maximum flow, enough of the liquefied gas is evaporated to make up the deficiency; when less, the excess amount is liquefied and stored in the receivers.

In the manufacture of explosives, refrigeration is very extensively used. It is used for control of the various processes as well as for air conditioning working rooms. The latter is primarily for control of the product and secondarily for the comfort of the workers. It happens that in this particular field, both requirements can be quite satisfactorily met. In shell-loading plants, refrigeration is used in large quantities to insure uniformity of the products as well as to produce comfortable conditions for workers.

## In Aircraft Industry

In the aircraft industry, refrigeration for air conditioning is used extensively. Here again, it is important from the standpoint of the product and from that of the comfort of the workers. In general, this type of refrigeration is called "high-level refrigeration"; meaning that the temperatures required are well above 32 degs. F.

The introduction of air conditioning has brought into use great amounts of high-level refrigeration, and has been largely instrumental in developing several new types of refrigerating apparatus, among which may be mentioned the revival and development of steam-jet, water-vapor refrigerating units in which water is used as the refrigerant. Also the multi-stage, high-speed turbo-compressor, using special refrigerants, such as the Carrier, and multi-stage, high-speed turbo-compressor plants using water as the refrigerant, such as the Ingersoll-Rand and others, have been developed.

Perhaps the average refrigerating engineer does not realize the extent to which the radio industry is dependent upon refrigeration. It can now certainly be classified as a defense industry and as such is a large user of refrigerating equipment for air conditioning, both for comfort and for the production of proper temperature and humidity conditions required by the manufacturing processes which are involved.

# DOORS *of Democracy* in ACTION



You can't buy  
EXPERIENCE,  
but JAMISON  
builds it into  
EVERY  
DOOR

# JAMISON-

BUILT COLD STORAGE DOORS

Jamison High Track  
Metal Clad Door.

Send for Bulletin 124

A typical example of  
how Jamison creates  
doors to meet all needs.

# How Du Pont Cellophane became "AMERICA'S GUIDE TO LESS WASTE"



**1924** **CELLOPHANE IS BORN!**  
Du Pont introduces a startling new transparent wrap. It is *first* used on gift items and candy boxes.

**1927** **IT KEEPS THINGS CLEAN AND SANITARY!** America learns a new way to keep hundreds of products—from cookies to baby garments—safe from dust, dirt and germs.

**1928** **IT SAFEGUARDS FRESHNESS!**  
Du Pont research perfects a new moisture-proof film. America finds important extra protection of freshness and flavor.

**1939** **IT HELPS SAVE AMERICA'S TIME!** Retailers offer many self-service items in Du Pont Cellophane. American shoppers find this saves them time and money.

**1942** **IT CONSERVES AMERICA'S FOOD!** The national need for conservation of vital food supplies makes Du Pont Cellophane protection more important than ever.

**AND TOMORROW! . . .** America will not forget the lessons in conservation being learned in this period of wartime budgets. America is realizing that a dollar buys *most* in flavor, freshness and cleanliness when the product is protected by Du Pont Cellophane.  
E. I. du Pont de Nemours & Co. (Inc.), Wilmington, Delaware

**DU PONT**  
**Cellophane**  
**AMERICA'S GUIDE**  
**TO LESS WASTE**

PREVENTION OF WASTE IS A NATIONAL NEED!





## FSCC Jan. 29 Prices Indicate Top Levels

WASHINGTON, D. C. (Special to The National Provisioner).—Price levels at which awards were made by the Federal Surplus Commodities Corporation in its buying on January 29 have been cited by that agency as its top ceiling for future purchases. Since the FSCC is an important volume buyer, its ideas (in the absence of strong civilian consumer demand) may act almost as effectively to restrain increases in pork and hog prices as would any maximums set by the Office of Price Administration.

Low and high prices at which the FSCC purchased pork meat products on January 29 follow. In some cases, awards were made at prices between these extremes:

**Salted A.C. bellies.**—25/35: 13.74c for 60,000 lbs., f.o.b. Faribault, and 13.95c for 100,000 lbs., f.o.b. Chicago; 25/30: 13.87c for 15,000 lbs., f.o.b. Cudahy and 15c for 45,000 lbs., f.o.b. Boston; 30/35: 13.75c for 15,000 lbs., f.o.b. Cudahy, and 14.5c for 45,000 lbs., f.o.b. Boston.

**Refined lard** (560-lb. boxes).—12.28c for 1,120,000 lbs., f.o.b. Waterloo, and 13.5c for 224,000 lbs., Jersey City, New Jersey.

**Canned pork luncheon meat.**—2½-lb. sterile: 35.29c for 60,000 lbs., f.o.b. Baltimore, and 36.93c for 270,000 lbs., f.o.b. Omaha; 12-oz. sterile: 38.91c for 270,000 lbs., f.o.b. Omaha and 40.5c for 150,000 lbs., f.o.b. Newark; 6-lb. sterile: 35.48c for 288,000 lbs., f.o.b. Indianapolis, and 35.99c for 180,000 lbs., f.o.b. Chicago.

**Chopped canned hams.**—2½ lbs. sterile: 36.49c for 60,000 lbs., f.o.b. Baltimore, and 38.50c for 60,000 lbs., f.o.b. Detroit; 12-oz. sterile: 1,350,000 lbs. at 40.28c, Chicago and St. Paul; 6-lb. sterile: 35.78c for 72,000 lbs. f.o.b. Indianapolis, and 37.25c for 150,000 lbs. f.o.b. Omaha.

**D. S. fat backs.**—8/10: 10.225c for 210,000 lbs., f.o.b. Sioux Falls (also Topeka), and 10.875c for 90,000 lbs. f.o.b. Detroit; 10/12: 10.475c for 70,000 lbs., f.o.b. Sioux Falls (also Topeka), and 11.125c for 30,000 lbs., f.o.b. Detroit; 12/14: 11c for 105,000 lbs. f.o.b. E. St. Louis, and 11.25c for 90,000 lbs., f.o.b. Chicago.

**Canned pork.**—Soya links (2½-lb. cans):—27.5c for 150,000 lbs., f.o.b. Chicago, and 29.5c for 50,000 lbs., f.o.b. Newark.

**Pork tongues** (2½-lb. cans): 34.5c for 30,000 lbs., f.o.b. Madison; 12-oz. cans: 33.08c for 18,000 lbs., f.o.b. Indianapolis.

**Bulk pork sausage** (24-oz. cans).—25.75c for 36,000 lbs., f.o.b. Houston, and 26.94c for 1,215,684 lbs., f.o.b. Chicago.

**Canned corned pork** (6-lb. cans).—52.6c for 500,000 lbs., f.o.b. Kansas City, and 52.92c for 570,024 lbs., f.o.b. Chicago.

**Canned sliced bacon** (24-oz. cans).—33.75c for 75,000 lbs., f.o.b. S. St. Joseph (also S. St. Paul, Omaha and Kansas City), and 36.0c for 75,000 lbs. f.o.b. Newark.

**Cured Wiltshire sides** (65/80).—20.02c for 30,000 lbs. f.o.b. Wichita (also Omaha, Kansas City, So. St. Paul and Sioux City), and 20.75c for 405,000 lbs., f.o.b. St. Louis, Mo. (also E. St. Louis).

### SMA REPORTS SHIPMENTS

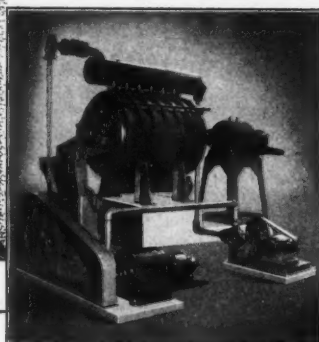
The Surplus Marketing Administration disclosed this week that actual deliveries of farm products bought under

the lend-lease program from April 1, 1941, to January 1, 1942, totaled 3,311,000,000 lbs. Total cost of commodities delivered to British ports in that period had a value of \$367,000,000.

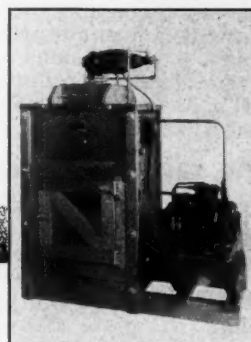
Animal products have ranked high in dollar value of exports, with meat, fish and fowl representing better than \$90,000,000 of the total investment, while lard, fats and oils were valued at more than \$26,000,000.

Volume of product actually delivered during the period includes beef, dried, 10,994 lbs.; hog casings, 2,363,227 lbs.; meat products, 312,122,864 lbs.; lard, 243,139,398 lbs.; margarine, 1,120,000 lbs., and oleo oil, 534,435 lbs.

## VILTER PAKICE Equipment Will PAY FOR ITSELF in YOUR Plant, too!



Many Meat Packers and Food Processors have paid for their new Vilter PAKICE Equipment out of actual savings . . . Savings in ice cost "as much as 70%" . . . Savings in time and labor . . . Savings in perishable foods, too, because of better refrigeration from slow-



melting PAKICE . . . Savings in equipment, because PAKICE has no large, hard lumps to damage or dull grinder knives, as in sausage making.

FIND OUT how much PAKICE will save in YOUR Plant. The coupon will bring you facts and figures. Check it TODAY!

### HORIZONTAL Type VILTER PAKICE Equipment

Available in units from 15 to 30 tons daily capacity in 5-ton increments. Illustration—30-ton unit with Briquette-making attachment. Floor space—less than 9 x 12 feet.

### VERTICAL Type VILTER PAKICE Equipment

Available in units of ½, 1, 2½, and 5 tons daily capacity, with storage bin. Illustration—½ ton unit, completely self-contained.



THE VILTER MFG. CO.  
2118 South First Street  
Milwaukee, Wisconsin  
Offices in Principal Cities

★ Tear off and return for YOUR story of PAKICE Savings. . .

THE VILTER MFG. CO.  
2118 S. First St., Milwaukee, Wis.  
Please send us more details on SAVINGS with VILTER PAKICERS to fit the following conditions:  
Amount of Ice used: Daily \_\_\_\_\_ Annually \_\_\_\_\_  
Water: Temperature \_\_\_\_\_ Cost \_\_\_\_\_  
Power: Volts \_\_\_\_\_ Ph \_\_\_\_\_ Cycle \_\_\_\_\_  
Cost per K. W. H. \_\_\_\_\_  
Present cost of Ice per ton \_\_\_\_\_  
Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_

# C-D

TRADE MARK

## THE QUALITY TRADE MARK



**For Grinder Plates and Knives  
that Cost Less to Use  
COME TO SPECIALTY!**

### == C-D SUPERIOR PLATES ==

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

### == C-D TRIUMPH PLATES ==

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

### == C-D CUTMORE KNIVES ==

### == C-D SUPERIOR KNIVES ==

### == B. & K. KNIVES ==

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY  
MFRS. SALES CO.**

Chas. W. Dieckmann  
2021 GRACE ST., CHICAGO, ILL.

## WPB and OPA Orders

(Continued from page 24.)

mand this premium. A lesser premium for smaller sizes is also put into effect. Another feature of the amendment allows the purchaser a deduction from the delivered ceiling price of a raw used drum if he makes his own pickup from dealers.

**VITAMIN A.**—Seeking to conserve vitamin A for human consumption, the WPB on February 10 prohibited the manufacture of multivitamin tablets, capsules, pills or liquids containing more than 5,000 units of vitamin A in the largest recommended daily dose. Effective April 10, the order prohibits the manufacture of feeds which, in the form recommended for consumption, contain more than 1,000 units of vitamin A per pound, derived from fish or fish liver oils.

**HOG BRISTLES.**—Issued by the WPB on February 5 were corrections in the schedule attached to WPB 149, released February 4 and dealing with amendment to M-51, concerning pig and hog bristles. The correction redefined "bristles" as "pigs' or hogs' bristles of the lengths of 3 in. and longer, whether new or reclaimed, and whether imported or not." The principal provision of the amendment made it mandatory after February 7 for anyone using bristles in the manufacture of any product not meeting War or Navy Department specifications to use 45 per cent of some other bristle mixture other than that of pigs and hogs.

**USED BURLAP.**—Reports of sales of used, damaged or re-sewn burlap at prices above ceilings applicable to new burlap resulted in issuance of a clarifying amendment by the OPA on February 11, pointing out that the original price schedule was intended to apply to used, damaged or re-sewn burlap as well as new material. In cases where re-sewn burlap is made up of more than one construction, the maximum price applicable is that at which the lowest priced component is ceilinged.

**PAPERBOARD.**—Paper merchants west of the Rocky mountains who distribute paperboard were asked by Mr. Henderson on February 10 to agree voluntarily not to exceed the regular mark-up customarily charged by them in the period from October 1, 1940, to September 30, 1941.

## LAUNCH DIET-FATIGUE STUDY

Dr. Ancel Keys, special consultant to the Secretary of War on foods, last week announced the start of a two-year study of the importance of diet in relation to fatigue. Investigations will be pursued in the new laboratory of physiological hygiene at the University of Minnesota, of which Dr. Keys is director. Part of the country's war effort, the study is designed to assist safeguarding of civilian health.

Grant of a Swift & Company fellowship in nutrition to the University has



## Institute Campaign Cited for Merit

IN RECOGNITION of its nationwide consumer advertising program, the American Meat Institute has been presented the Gold Medal award in the field of association advertising by *Advertising and Selling* magazine. Leo Burnett Co., Inc., agency handling the Institute campaign, is also named on the medal. The award is an outgrowth of the Harvard advertising awards, which were inaugurated and sponsored by Edward Bok in 1924.

In making the award, the jury, consisting of outstanding advertising and business executives throughout the country, considered the approach which the Institute made in educating American consumers on the merits of meat and its important place in the well balanced diet. Consideration also was given to the fact that "industry leaders feel that the present program is contributing much to increased sales volume and profit. Localized surveys indicate progress in educating the consumer, the doctor, the home economist, and the trade."

The award is one of several which the Institute has received recently for outstanding achievement in advertising. Recognition of the Institute program has also been given through the John N. van Der Vries award and the Socrates Honorable Award certificate.

enabled the study to be conducted in association with dietary and physiological research Dr. Keys has undertaken for the government.

Soldiers will be used as experimental subjects in the University laboratory. Varying conditions of climate will be produced in control rooms in which men will do work, run on treadmills, and otherwise be tested as if laboring in cold or tropical countries, at sea level or high elevations.

Ordinary activities will be undertaken by the subjects to simulate exertion and fatigue occurring in civilian occupations, especially those of industries. Feeding the men diets that differ in composition and amounts will establish relationships between certain foods and rates and degrees of fatigue with reference to changes in their particular environments.

# C.O.S. SEASONINGS give

(Cream of Spice)

---

the greatest concentration of  
flavor with absolute fidelity to their true spice origin.

. . . In products where Flavor and Appearance  
are paramount considerations, C. O. S. SEASONINGS  
assure uniform Flavor without specking, grittiness or  
off-color.

. . . Produced from natural spices freshly ground,  
C. O. S. SEASONINGS are as sterile as efficient  
laboratory control can make them. C. O. S. SEA-  
SONINGS in soluble powder form are easy to use  
under your present manufacturing methods. They are  
economical and simplify the compounding of formulas  
calling for fractional quantities.

Write for our liberal Free Trial Offer.

## WM. J. STANGE COMPANY

*Mfrs. "Peacock Brand"—Certified Food Colors*

2534-2540 Monroe Street

Chicago, Illinois

Western Branches: 923 E. Third St., Los Angeles; 1250 Sansome St., San Francisco



# February 1 Meat Stocks Swelled by Big Slaughter

**P**ACKERS' storage stocks of meats on the opening day of February were second heaviest for this date since 1937. Additions during January were facilitated by the heavy slaughter of all classes of livestock, with hog kill at the greatest level for the month since 1925 and cattle slaughter within a narrow range of the all-time high for the first month of the year.

A total of 871,897,000 lbs. of all meats was being held on February 1, a gain of 155,300,000 lbs. from a month earlier. The 5-year average (1937-1941) was 829,115,000 lbs. Practically all of the heavier total this month was made up of larger holdings of pork cuts.

Storage houses were credited with holding 603,876,000 lbs. of pork on the first of the month, compared with 468,538,000 lbs. a month earlier and an average of 629,498,000 lbs. The greatest gain from a month earlier was registered in frozen pork, which rose from 176,154,000 lbs. to 284,724,000 lbs., a difference of 135,138,000 lbs. All D. S. and S. P. pork meats showed heavier totals than a month earlier, although the latter were somewhat under the 5-year average.

Packers were credited with putting 166,076,000 lbs. of pork in freezers during the month, compared with 112,456,000 lbs. a month earlier. D. S. pork put in cure was 53,079,000 lbs., compared with 47,316,000 lbs. a month earlier, while S. P. pork put to cure was 182,192,000 lbs., against 168,554,000 lbs. in January.

Lard holdings increased from 181,237,000 lbs. at the start of the year to 201,011,000 lbs. on February 1, and compared with an average of 184,634,000 lbs. It was the third heaviest lard total for the first of this month, but the figure was about 100 million lbs. under the all-time high made just a year ago. In addition to the lard holdings, 4,959,000 lbs. of rendered pork fat was in storage, a slightly smaller figure than a month earlier, when the figure was 5,274,000 lbs.

The FSCC and SMA report that they hold 9,310,000 lbs. of lard and 25,308,000 lbs. of cured pork in cold storage warehouses outside of processors' plants. The amounts are included in total stocks.

Beef in storage contributed greatly to the all-meat total again this month. A total of 138,992,000 lbs. was being held, a gain over the 135,478,000 lbs. of a month earlier and a larger total than the 5-year average of 96,122,000 lbs. It was the largest the beef stocks had been for that date since 1937. Beef frozen during January totaled 50,827,000 lbs. compared with 23,870,000 lbs. a month earlier.

Lamb and mutton stocks on February 1 were 8,385,000 lbs., compared with 7,936,000 lbs. a month earlier and a 5-year average of 5,164,000 lbs.

U. S. stocks of meat and lard on February 1 compared with the same date last month and the 5-year average:

	Feb. 1, '42, lbs.	Jan. 1, '42, lbs.	5 year av., lbs.
Beef, frozen.....	119,411,000	100,703,000	76,828,000
In cure.....	15,572,000	20,070,000	15,205,000
Cured.....	4,069,000	5,705,000	4,089,000
Pork, frozen.....	284,724,000	176,154,000	276,061,000
D.S. in cure.....	52,945,000	48,114,000	48,089,000
D.S. cured.....	33,905,000	28,836,000	31,469,000
S.P. in cure.....	148,429,000	137,402,000	169,423,000
S.P. cured.....	83,673,000	78,032,000	104,506,000
Lamb & mutton, frozen.....	8,383,000	7,936,000	5,164,000
Frozen & cured trmgs., etc.....	120,846,000	104,645,000	98,331,000
Lard.....	201,011,000	181,237,000	184,634,000
Rendered pork fat.....	4,959,000	5,274,000	.....

Volume of beef, pork, lamb and mutton placed in cure during January this year compared with totals a year ago and with the 5-year average:

Product placed in cure during:	Jan. 1942	Jan. 1941	5 year av.
Beef, frozen.....	50,827,000	23,679,000	17,631,000
Beef put in cure.....	6,816,000	5,833,000	5,490,000
Pork, frozen.....	166,076,000	112,456,000	99,300,000
D.S. pk. put in cure.....	53,079,000	47,316,000	45,870,000
S.P. pk. put in cure.....	182,192,000	168,554,000	161,399,000
Lamb & Mut. froz.....	2,235,000	1,212,000	1,067,000

## CANADIAN STORAGE STOCKS

Meat stocks in Canada on January 1 showed a gain of 5,417,091 lbs. during December, totaling 112,041,752 lbs. against 106,624,661 lbs. on December 1. The January 1 total was 23,556,246 lbs. greater than on the same date last year and more than 31 million lbs. above the January 1 five-year average.

All of the gain was made in pork stocks, which increased slightly more than 10 million lbs. during December to total 70,435,383 lbs., compared with 60,039,185 lbs. on December 1. Beef holdings dropped close to 3 million lbs. during the month, while veal decreased about 1½ million lbs. Stocks of meat in Canada on January 1, 1942, with comparisons:

	Jan. 1,* 1942, lbs.	Dec. 1,** 1941, lbs.	Jan. 1, 1941, lbs.
Beef.....	29,317,489	32,142,307	19,478,559
Veal.....	5,708,909	7,375,048	8,678,877
Pork.....	70,435,383	60,039,185	60,146,580
Mutton and lamb.....	6,584,971	7,068,123	5,183,690

\*Preliminary. \*\*Revised.

## CUBA TAKES MORE LARD

There was a noticeable widening of demand for lard in Cuba during most of 1941, compared with demand for competing oils and fats. Receipts of American lard during the first 11 months of last year showed a 15 per cent increase over the same period of the previous year. The heavier imports earlier in the year were followed by somewhat smaller imports in November. Unofficial figures placed November imports at 5,000,000 lbs. against 5,993,000 lbs. in October, and 6,531,000 lbs. in November, 1940.

## POOR CUT-OUT RESULTS ON HEAVY HOGS AGAIN

(Chicago costs and prices, first four days of week.)

Cut-out value on hogs was again in the red this week, but losses were less severe than a week ago. Live costs advanced again, but most of the fresh cuts worked higher, which helped to ease the loss. There was very little spread between live costs of light and heavy hogs, but the cut-out loss on the heavies was much the sharpest. Losses were 13c per cwt. on light butchers, 32c per cwt. on mediums and 64c per cwt. on heavies.

—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—			
	Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams.....	14.10	24.0	\$3.38	13.90	23.7	\$3.29	13.80	22.7	\$3.13		
Picnics.....	5.70	21.7	1.24	5.50	21.7	1.19	5.50	21.7	1.19		
Boston butts.....	4.00	25.3	1.01	4.00	25.3	1.01	4.00	25.3	1.01		
Loins (blade in).....	9.90	21.8	2.16	9.70	21.1	2.04	9.70	20.1	1.95		
Belles, D. S.....	11.00	18.3	2.01	9.70	18.1	1.76	7.90	15.5	1.22		
Belles, S. P.....	.....	.....	.....	2.00	12.9	.26	4.90	12.9	.82		
Fat backs.....	1.00	9.0	.09	3.00	9.4	.28	4.20	9.8	.41		
Plates and jowls.....	2.50	9.0	.23	2.80	9.0	.25	3.30	9.0	.30		
Raw leaf.....	2.20	11.2	.25	2.10	11.2	.24	2.10	11.2	.24		
P. S. lard, rend. wt.....	12.40	11.4	1.41	11.40	11.4	1.30	10.60	11.4	1.21		
Spareribs.....	1.70	14.9	.25	1.60	12.3	.20	1.80	11.3	.18		
Trimming.....	3.00	19.0	.57	2.80	19.0	.53	2.80	19.0	.53		
Feet, tails, neckbones.....	2.00	.....	.14	2.00	.....	.14	2.00	.....	.14		
Offal and miscellaneous.....	.....	.....	.50	.....	.....	.50	.....	.....	.50		
<b>TOTAL YIELD AND VALUE.....</b>			<b>\$13.24</b>				<b>\$12.99</b>				<b>\$12.53</b>
Cost of hogs per cwt.....			\$12.61				\$12.63				\$12.55
Condemnation loss.....			.07				.07				.07
Handling and overhead.....			.69				.61				.55
<b>TOTAL COST PER CWT.....</b>			<b>\$13.37</b>				<b>\$13.31</b>				<b>\$13.17</b>
<b>ALIVE.....</b>			<b>\$13.37</b>				<b>\$13.31</b>				<b>\$13.17</b>
<b>TOTAL VALUE.....</b>			<b>13.24</b>				<b>12.99</b>				<b>12.53</b>
Loss per cwt.....			.13				.32				.64
Loss last week.....			.32				.47				.72

## 15% to 35% of POWER SAVED

This user of the NIAGARA PATENTED DUO PASS EVAPORATIVE CONDENSER not only saves the cost of 16,000 gallons of water per hour in peak load seasons, but also has the advantage of a net year 'round power saving of 15% to 35% in spite of addition to the previous connected load.

The patented NIAGARA DUO PASS lowers condensing temperatures, prevents scale formation, assures that the savings of evaporative condensing will be maintained for many more years than with ordinary equipment.

### NIAGARA BLOWER COMPANY

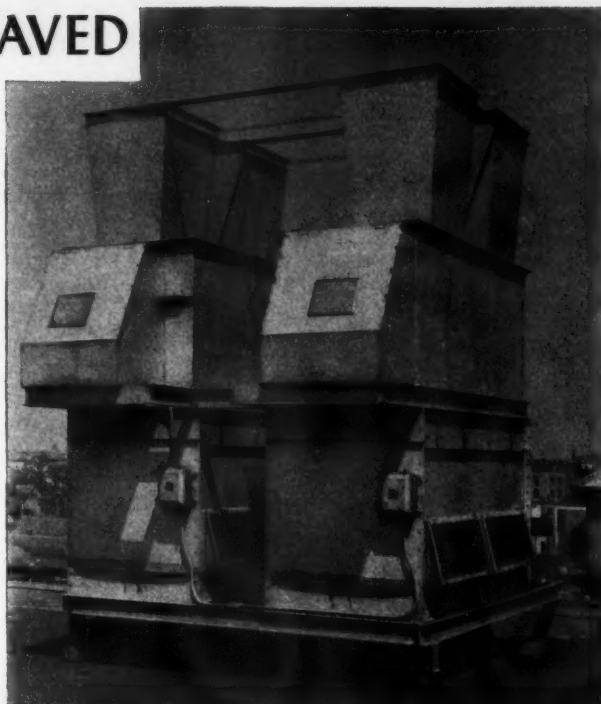
6 E. 45th Street, New York City

37 W. Van Buren St., Chicago, Ill.

312 Columbia St., Seattle, Wash.

673 Ontario St., Buffalo, N. Y.

*Sales Engineers in Principal Cities*



# NIAGARA

INDUSTRIAL COOLING • HEATING • DRYING  
HUMIDIFYING • AIR ENGINEERING EQUIPMENT

### STOCKINETTE BAGS?



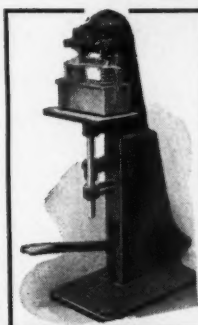
BEEF  
VEAL  
HAM  
BOLOGNA

Write Today for Prices and Samples  
Immediate Delivery

**CINCINNATI COTTON PRODUCTS CO.**

Colerain, Alfred and Cook Streets - Cincinnati, Ohio

STOCKINETTES • DUBLEGE BEEF SHROUDS • INDUSTRIAL FABRIC

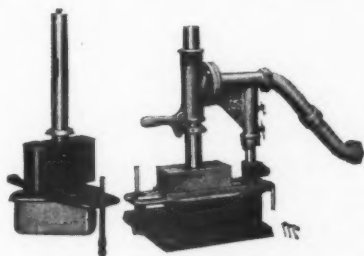


### ADELMANN FOOT PRESS

Proper pressure . . . the right amount every time . . . is produced by the Adelmann Foot Press. Perfect hams demand this essential piece of equipment. Speeds closing and opening and operates with considerable ease. Sold on thirty days' free trial.

### HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave.  
European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London. Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities. Canadian Representative: C. A. Pemberton & Co., Ltd., Toronto, Ont.



### "BOSS" MEAT LOAF PAN FILLER

This automatic machine is a complete unit and comes to you ready to be connected to your stuffer for immediate action.

It consists of only a few parts, is simple to operate and easy to keep clean.

Tests have shown it to fill 20 four-pound pans per minute. A positive, money-making accessory.

"BOSS" assures Best Of Satisfactory Service

### THE CINCINNATI BUTCHERS' SUPPLY CO.

Helen & Blade Sts., P. O. Box D, Elmwood Place Station, Cincinnati, Ohio

824 Exchange Ave., U. S. Yards, Chicago, Ill.

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., February 12, 1942

REGULAR HAMS		
	Green	*S.P.
8-10	25 1/4	25 1/4
10-12	25 1/4	25 1/4
12-14	25 1/4	25 1/4
14-16	24 1/4	24 1/4
16-18	24 1/4	24 1/4

BOILING HAMS		
	Green	*S.P.
16-18	23 1/4 @ 23%	24
18-20	23	24
20-22	23	24
16-20	23 1/4	24
16-22	23	24

SKINNED HAMS		
	Fresh & Fr. Frasn.	*S.P.
10-12	27	27 1/4
12-14	26	26 1/4
14-16	25 1/4	25 1/4
16-18	24 1/4	24 1/4
18-20	24 1/4	24 1/4
20-22	24 1/4	24 1/4
22-24	24 1/4	24 1/4
24-26	24 1/4	24 1/4
26-30	24 1/4	24 1/4
25-up, 2's inc.	24 1/4	24 1/4

PICNICS		
	Green	*S.P.
4-6	22 1/4	22 1/4 n
6-8	22 1/4	22 1/4 n
8-10	22 1/4	22 1/4 n
10-12	22 1/4	22 1/4 n
12-14	22 1/4	22 1/4 n
8-up, 2's inc.	22 1/4 b	22 1/4 n

BELLIES		
	(Square Cut Seedless)	
	Green	*D.C.
6-8	19 1/4	20 1/4
8-10	19 1/4	19 1/4
10-12	19 1/4	19 1/4
12-14	18 1/4	17 1/4
14-16	18	17
16-18	18 1/4	16 3/4

GREEN AMERICAN BELLIES		
18-20	14 1/4	14 1/4
20-22	14	14

\*Quotations represent No. 1 new cure.

D. S. BELLIES		
	Clear	Rib
16-18	14 1/4 n	14
18-20	14	14
20-22	14	14
22-24	14	14
24-26	14	14
26-30	14	14
30-35	14	14
35-40	14	14
40-50	13 1/4	13 1/4

D. S. FAT BACKS		
6-8	10 1/4	10 1/4
8-10	10 1/4	10 1/4
10-12	10 1/4	10 1/4
12-14	10 1/4	10 1/4
14-16	11	11
16-18	11 1/4	11 1/4
18-20	11 1/4	11 1/4
20-25	11 1/4	11 1/4

OTHER D. S. MEATS		
Regular plates	6-8	12 n
Clear plates	4-6	8 1/2
D. S. jowl butts	8 1/2 @ 9	8 1/2 @ 9
S. P. jowls	8 1/2 @ 9	11
Green square jowls	11	9 @ 9 1/4
Green rough jowls	9 @ 9 1/4	12 1/2
Green skin'd jowls l. c. l.	12 1/2	

## WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Feb. 7	12.20n	11.32 1/4 b	11.61 1/4 b
Monday, Feb. 9	12.20n	11.35n	11.61 1/4 b
Tuesday, Feb. 10	12.30n	11.42 1/4 n	11.61 1/4 n
Wednesday, Feb. 11	12.35b	11.42 1/4 b	11.61 1/4 b
Thursday, Feb. 12	Holiday	No market.	
Friday, Feb. 13	12.35n	11.42 1/4 b	11.62 1/4 b

## Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	13 1/4
Kettle rend., tierces, f.o.b. Chgo.	14 1/4
Leaf, kettle rend., tierces, f.o.b. Chgo.	14 1/4
Neutral, tierces, f.o.b. Chicago.	13 1/4
Shortening, tierces, c.a.f.	16 1/4

## Havana, Cuba Pure Lard Price

Wednesday, February 11	16.62
------------------------	-------

## FUTURE PRICES

SATURDAY, FEBRUARY 7, 1942

LARD:	Open	High	Low	Close
Mar.	12.27 1/4	12.30	12.27 1/4	12.30b
May	12.45	12.47 1/2	12.45	12.47 1/2 b
July	12.62 1/2	12.65	12.62 1/2	12.65b

Sales: Mar. 3; May 12; July 3; total, 18 sales.

Open interests: Mar. 403; May 737; July 153; total, 1,348 lots.

CLEAR BELLIES:

May	13.25n
-----	--------

MONDAY, FEBRUARY 9, 1942

LARD:	Open	High	Low	Close
Mar.	12.32 1/4	12.32 1/4	12.30	12.30b
May	12.50	12.50	12.50	12.50ax
July	12.72 1/2	12.72 1/2	12.50	12.70ax

Sales: Mar. 24; May 33; July 5; total, 62 sales.

Open interests: Mar. 382; May 737; July 162; total, 1,301 lots.

CLEAR BELLIES:

May	13.25n
-----	--------

TUESDAY, FEBRUARY 10, 1942

LARD:	Open	High	Low	Close
Mar.	12.30	12.32 1/4	12.27 1/4	12.32 1/4 b
May	12.47 1/2	12.50	12.45	12.50b
July	12.65	12.70	12.65	12.70

Sales: Mar. 5; May 21; July 2; total, 28 sales.

Open interests: Mar. 377; May 744; July 160; total, 1,281 lots.

CLEAR BELLIES:

May	13.25n
-----	--------

WEDNESDAY, FEBRUARY 11, 1942

LARD:	Open	High	Low	Close
Mar.	12.37 1/4	12.40	12.37 1/4	12.40
May	12.55	12.60	12.55	12.57 1/2
July	12.77 1/2	12.80	12.77 1/2	12.77 1/2 ax
Sept.	12.92 1/2	12.95	12.92 1/2	12.92 1/2 b

Sales: Mar. 14; May 14; July 2; total, 30 sales.

Open interests: Mar. 363; May 736; July 159; total, 1,258 lots.

CLEAR BELLIES:

May	13.25
-----	-------

THURSDAY, FEBRUARY 12, 1942

Holiday. No Market.

FRIDAY, FEBRUARY 13, 1942

LARD:	Open	High	Low	Close
Mar.	12.40	12.50	12.40	12.40b
May	12.55	12.57 1/2	12.55	12.55b
July	12.72 1/2	12.75	12.72 1/2	12.72 1/2 ax
Sept.	12.92 1/2	12.95	12.92 1/2	12.92 1/2 b

Sales: Mar. 14; May 14; July 2; total, 30 sales.

Open interests: Mar. 363; May 736; July 159; total, 1,258 lots.

CLEAR BELLIES:

May	13.35b
-----	--------

Key: b—bid; ax—asked; n—nominal.

## NOV. MEAT CONSUMPTION

Federally inspected meats available for consumption in November, 1941, as reported by the Agricultural Marketing Service:

	Total Consumption, lbs.	Per Capita lbs.
BEEF AND VEAL		
November, 1941	524,974,000	8.93
November, 1940	483,335,000	3.50
11 months, 1941	5,853,421,000	43.97
11 months, 1940	5,128,949,000	38.88
PORK (INC. LARD)		
November, 1941	664,354,000	4.98
November, 1940	768,548,000	5.79
11 months, 1941	7,197,162,000	54.09
11 months, 1940	7,398,426,000	56.02
LAMB AND MUTTON		
November, 1941	55,572,000	.42
November, 1940	58,705,000	.44
11 months, 1941	682,508,000	5.14
11 months, 1940	642,945,000	4.88
TOTAL		
November, 1941	1,244,899,000	9.33
November, 1940	1,288,608,000	9.73
11 months, 1941	13,733,086,000	103.20
11 months, 1940	13,170,220,000	99.73
LARD		
November, 1941	99,961,000	.75
November, 1940	120,733,000	.91
11 months, 1941	1,102,533,000	8.30
11 months, 1940	1,080,850,000	8.19

## BACON DELIVERIES LAG

The Canadian hog industry has not thus far made anticipated deliveries of Wiltshire sides and other cuts to the British market provided for under the Anglo-Canadian bacon agreement for 1941-42, according to a report to the department of agriculture. It was expected that the industry would be able to make deliveries to the British market amounting to approximately 13,000,000 lbs. weekly during the first quarter of the shipping season and at slightly reduced levels thereafter. However, shipments during the first quarter (October-December) of the current marketing year averaged only 11,000,000 lbs. weekly.

The Canadian Bacon Board has now taken steps to prohibit the slaughtering of hogs under 170 lbs. live weight. Farmers are being urged to market their hogs at 200-210 lbs. live weight at the farm. These steps, it is believed, will result in a substantial increase in the production of Wiltshire sides for the British market.

## ARGENTINE BEEF PRICES

The new British agreement, covering the period October 1, 1941, to September 31, 1942, calls for increased purchases of beef in Argentina. The higher prices to be paid by the British Ministry of Foods have justified an upward revision in the fixed price, established by the decree of April 22, 1941, that Argentine packers must pay for beef steers. The Argentine government announced the new prices as of October 27, and at the same time the subsidy was suspended. The new prices amounted to 36 to 40c per cwt. on chiller type sides of beef of various weights bought at ranches and at markets.

## BLUE STAMP PURCHASES

Blue food stamps added more than \$9,300,000 worth of farm products to diets of about 3,400,000 persons eligible to receive public assistance during December 1941, the Department of Agriculture reported in its monthly report on the food stamp program. During December, families taking part in the program used blue stamps as follows: 21 per cent for pork, about 12 per cent for butter, 22 per cent for vegetables, 16 per cent for cereals, 15 per cent for eggs, and 14 per cent for fruits. Purchases during the month included 8,900,000 lbs. of pork.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended February 7, 1942:

	Week Feb. 7	Previous week	Same week '41
Cured meats, lbs.	27,492,000	25,873,000	13,700,000
Fresh meats, lbs.	43,434,000	62,818,000	56,422,000
Lard, lbs.	5,483,000	11,565,000	7,601,000



# TONER-UPPERS

BY MAC  
(THE MEAT MAN)



## MAPLEINE ACCENTS MEAT FLAVORS—BOOSTS SALES!

Flavor sells! Your customers may buy for a number of reasons. But the one thing that will sell and resell for you is on-the-table flavor.

**IMPROVE FLAVOR.** Meat men who use Mapleine find it brings out natural meat flavors, means more sales. Mapleine improves pork products, loaf specials, sausages, etc.

**EASY TO USE.** Mapleine can be added to your present formulas—or you may have 14

tested-in-use formulas free. Ask for them.

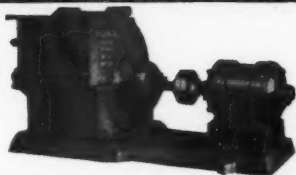
**EXPERIMENTS PAY.** Try Mapleine! In ham and bacon it accents the nutlike flavors. In sausages, it blends with the flavor of spices and other seasonings.

**FREE.** 14 profit-making formulas. Get your copies of tested-in-use formulas, plus free try-out bottle of Mapleine. Write Crescent Manufacturing Co., Seattle, Wash.

**MAPLEINE**  
Imitation Maple Flavor  
BRINGS OUT NATURAL FLAVOR OF MEATS

**STEDMAN 2-STAGE GRINDERS**  
FOR CRACKLINGS, BONES, DRIED BLOOD TANKAGE and OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.



**STEDMAN'S FOUNDRY & MACHINE WORKS**  
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

For Finer Tasting Sausage try **NATURAL** Casings

**MAX SALZMAN, INC.**

1310 WEST 46TH STREET, CHICAGO, ILLINOIS

Cleaners of Hog and Sheep Casings

PENTZ & ROBERTS, Agents  
6 CHURCH SQUARE,  
CAPETOWN, S. AFRICA



# POWER IS THE STUFF GOOD TRUCKS ARE MADE OF

POWER is the measure of how much work a truck can do. And that's what trucks are for. General Motors Trucks are good workers because they are good pullers. They handle capacity loads without overworking the engines. They take hills faster. They are quicker in traffic. They are easier on the driver. Your advantage in power with GMCs is mighty important these days when every truck must do more work, quicker.

Our own YMAC Time Payment Plan assures you of lowest available rates



General Motors Truck and Coach is co-operating with Government policy in the manufacture and distribution of all GMC trucks.

Truck operators can co-operate in the nation's transportation program by careful driving and proper maintenance of their trucks. This will lengthen the life of both tires and trucks.

# GMC

THE TRUCK  
OF VALUE!  
•  
**GASOLINE  
DIESEL**

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

Carcass Beef		Week ended Feb. 11, 1942	Cor. week, 1941
		per lb.	per lb.
Prime native steers—			
400-600	nominal	21½	
600-800	nominal	21½	
800-1000	nominal	22	
Good native steers—			
400-600	20½ @ 21	18	
600-800	19 @ 20	17	
800-1000	18½ @ 19	18	
Medium steers—			
400-600	19 @ 20	17 @ 17½	
600-800	18½ @ 19	17	
800-1000	18 @ 18½	17	
Heifers, good, 400-600	20 @ 20½	17½ @ 18	
Cows, 400-600	15 @ 15½	12½ @ 13	
Hind quarters, choice	24	24½	
Fore quarters, choice	18	17	

### Beef Cuts

Steer loins, choice, 60/65	34	unquoted
Steer loins, No. 1	31	35
Steer loins, No. 2	29	30
Steer short loins, choice, 30/35	42½	unquoted
Steer short loins, No. 1	38½	45
Steer short loins, No. 2	33	37
Steer loin ends (hips)	27½	29
Steer loin ends, No. 2	27	29
Cow loins	19½	18
Cow short loins	19½	18
Cow loin ends (hips)	21	20
Steer ribs, choice, 30/40	24½	unquoted
Steer ribs, No. 1	22½	28
Steer ribs, No. 2	21	24
Cow ribs, No. 1	18½	13
Cow ribs, No. 2	16½	12½
Steer rounds, choice, 80/100	22	unquoted
Steer rounds, No. 1	21½	19½
Steer rounds, No. 2	21	19
Steer chuck, choice, 80/100	19	unquoted
Steer chuck, No. 1	16½	16½
Steer chuck, No. 2	18	16
Cow rounds	18½	13
Cow chucks	17	13
Steer plates	13	11½
Medium plates	12½	10½
Briskets No. 1	15½	16½
Cow navel ends	12	9
Steer navel ends	11	9½
Fore shanks	12½	11
Hind shanks	10	8
Strip loins, No. 1	69	70
Strip loins, No. 2	45½	35
Sirloin butts, No. 1	37	30
Sirloin butts, No. 2	34	22
Beef tenderloins, No. 1	65½	75
Beef tenderloins, No. 2	40½	25
Rump butts	28	20
Flank steaks	27	25
Shoulder clods	22½	17
Hanging tenderloins	16	16
Insides, green, 12/18 range	27	19½
Outsides, green, 8 lbs. up	25	17½
Knuckles, green, 8 lbs. up	27	18½

### Beef Products

Brains	10	7
Hearts	12	10
Tongues	18	18
Sweetbreads	27½	14
Ox-tail	10	10
Fresh tripe, plain	10	5
Fresh tripe, H. O.	10	10
Livers	30	22
Kidneys	8	8

### Veal

Choice carcass	21	21
Good carcass	19	19 @ 20
Good saddles	26	23 @ 26
Good racks	18	15½
Medium racks	16	12½ @ 13½

### Veal Products

Brains, each	13	10
Sweetbreads	33	31
Calif livers	37	33

### Lamb

Choice lambs	19	17
Medium lambs	18	16
Choice saddles	23	21
Medium saddles	22	20
Choice fores	14	13
Medium fores	15	13
Lamb fries	28	28
Lamb tongues	17	17
Lamb kidneys	25	15

### Mutton

Heavy sheep	9	7
Light sheep	10½	10
Heavy saddles	10	10
Light saddles	14	12
Heavy fores	7½	6
Light fores	8½	8
Mutton legs	14½	14
Mutton loins	12½	12
Mutton stew	8	6
Sheep tongues	11	11
Sheep heads, each	11	11

### Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	23½	17
Picnics	22½	12½
Skinless shoulders	23½	13½
Tenderloins	34½	32
Spareribs	16	13
Back fat	12	7
Boston butts	26½	16½
Boneless butts, cellar		
trim, 2/4	32	21½
Hocks	19	11
Tails	12	7
Neck bones	4½	3½
Slip bones	18	8
Blade bones	17	10
Pigs' feet	5	3½
Kidneys, per lb.	8	4
Livers	12	7
Brains	12	7
Ears	6	4
Snouts	7½	4½
Heads	8	6
Chitterlings	7½	6

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.		
parchment paper	28½ @ 29½	
Fancy skinned hams, 14/16 lbs.		
parchment paper	29 @ 30	
Standard reg. hams, 14/16 lbs., plain	28½ @ 29½	
Picnics, 4/8 lbs., short shank, plain	21 @ 22	
Picnics, 4/8 lbs., long shank, plain	20½ @ 21½	
Fancy bacon, 6/8 lbs., plain	27 @ 28	
Standard bacon, 6/8 lbs., plain	24½ @ 25	
No. 1 beef sets, smoked		
Insides, 5/12 lbs.	47 @ 48	
Outsides, 5/9 lbs.	45 @ 46	
Knuckles, 5/9 lbs.	43 @ 46	
Cooked hams, choice, skin on, fattened	49	
Cooked hams, choice, skinless, fattened	48 @ 49	
Cooked picnics, skin on, fattened	nominal	
Cooked picnics, skinless, fattened	nominal	

### VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$21.75
Lamb tongue, short cut, 200-lb. bbl.	69.00
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

### BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces	\$21.75	
80-100 pieces	21.50	
100-125 pieces	21.00	
Clear plate pork, 25-35 pieces	21.00	
Bean pork	25.00m	
Brisket pork	30.00m	
Plate beef	25.00	
Extra plate beef	25.50	

### SAUSAGE MATERIALS

(Packed basis.)		
Regular pork trimmings	20	
Special lean pork trimmings 85%	30	
Extra lean pork trimmings 85%	31½ @ 32	
Pork cheek meat (trimmed)	17	
Pork hearts	12 @ 12½	
Pork livers	12 @ 12½	
Native boneless bull meat (heavy)	20	
Boneless chucks	21½ @ 22	
Shank meat	18½	
Beef trimmings	14½ @ 15	
Dressed canners, 350 lbs. and up	14½	
Dressed cutter cows, 400-450 lbs.	15½	
Dr. bologna bulls, 600 lbs. and up	15½ @ 15½	
Tongues, No. 1 canner trim	15	

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)		
Pork sausage, in 1-lb. carton	31	
Country style sausage, fresh in link	26½	
Country style sausage, fresh in bulk	25	
Country style sausage, smoked	30½	
Frankfurters, in sheep casings	30½	
Frankfurters, in hog casings	28½	
Skinless frankfurters	28½	
Bologna in beef bungs, choice	24½	
Bologna in beef middles, choice	25½	
Liver sausage in beef rounds	20½	
Liver sausage in hog bungs	22½	
Smoked liver sausage in hog bungs	19	
Head cheese	29	
New England luncheon specialty	33½	
Mixed luncheon specialty, choice	25½	
Tongue and blood	27	
Blood sausage	23	
Sonne	20	
Pollard sausage	30	

### DRY SAUSAGE

Cervelat, choice, in hog bungs	50½	
Thuringer	28	
Farmer	39½	
Holsteiner	40	
B. C. salami, choice	46½	
Milano, salami, choice, in hog bungs	48	
B. C. salami, new condition	29	
Frissies, choice, in hog middles	50½	
Genoa style salami, choice	35½	
Pepproni	45½	
Mortadella, new condition	27	
Capicola (cooked)	53	
Italian style hams	43½	

### CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. whse. stock).	
in 400-lb. bbls., delivered	\$ 8.75
Saltster, less than ten lots, f.o.b. N. Y.	8.60
Dbf. refined granulated	12.00
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.74
Standard gran., f.o.b. refiners (2%)	5.45
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.77
in paper bags	4.72

### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 180 pack	.20	
Domestic rounds, 40 pack	.38	
Export rounds, wide	.48	
Export rounds, medium	.26	
Export rounds, narrow	.28	
No. 1 weasands	.05	
No. 2 weasands	.04	
No. 1 bungs	.17	
No. 2 bungs	.12	
Middles, regular	.60	
Middles, select, wide, 2 @ 2½ in.	.65	
Middles, select, extra, 2½ @ 2½ in.	.50	
Middles, select, extra 2½ in. & up	1.35	
Dried or salted bladders:		
12-15 in. wide, fat	1.10	
10-12 in. wide, fat	.65 @ 70	
8-10 in. wide, fat	.40	
6-8 in. wide, fat	.25	
Pork casings:		
Narrow, per 100 yds.	2.30	
Narrow, special, per 100 yds.	2.30	
Medium, regular	2.05	
English, medium	1.70	
Wide, per 100 yds.	1.40	
Extra wide, per 100 yds.	1.25	
Export bungs	.20	
Large prime bungs	.18	
Medium prime bungs	.16	
Small prime bungs	.09	
Middles, per set	.20	

### SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole Ground
Allspice, prime	26
Resifted	27½
Chili pepper	34
Powder	38
Clove, Ambony	28
Zanzibar	27½
Ginger, African, medium	52
Mace, Fancy Banda	1.02
East Indies	.90
East & West Indies Blend	.92
Mustard flour, fancy	84
No. 1	22
Nutmeg, fancy Banda	40
East Indies	35
East & West Indies Blend	39
Paprika, Spanish	65
Pepper Cayenne	86
Red No. 1	31
Black Malabar	11
Black Lampong	9
Pepper, white Singapore	15
Muntok	15½
Packers	15½

### SEEDS AND HERBS

	Whole	Ground for Saus.
Caraway seed	1.40	1.54
Celery seed, French	1.03	1.19
Cominos seed	21	27½
Coriander Morocco bleached	18	
Coriander Morocco natural No. 1	17	20
Mustard seed, fancy yellow	25	
American	14	
Marjorian, French	94	1.07
Oregano	12	16

(Continued on page 38.)

### PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

# Keep Tryin' - Keep Smilin' - Remember JOB NO. 1 IS TO WIN THE WAR



Guns, planes, ships, tanks, food and supplies come **FIRST** as Uncle Sam's forces fight to victory.

That's why Viking production today is devoted largely to War demands. Every day scores of Viking Rotary Pumps are rushed to completion and shipped out to help with vital War production work from coast to coast. That's why, much as we regret it, sometimes we are unable to give usual prompt Viking service on orders received from valued customers in non-defense industries.

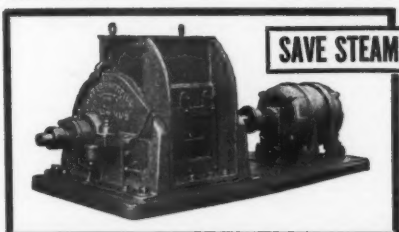


FIG. 53

To help you get utmost delivery from your present pumps, the Viking Service Manual explains and illustrates correct installation . . . how pumping efficiency may be stepped up . . . how some repairs and replacements may be avoided. It's free. Write for your copy today.



**VIKING Pump COMPANY**  
CEDAR FALLS, IOWA



**SAVE STEAM, POWER, LABOR**

**M&M HOG**

REDUCES COOKING  
TIME . . . LOWERS  
RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of the melters. If you are interested in lowering the cost of your finished product. Investigate the new M & M HOG. There's a size and type to meet your need. Write today!

**MITTS & MERRILL**

Builders of Machinery Since 1854  
1001-31 S. WATER ST., SAGINAW, MICH.

**SAXAL . . . a concentrated seasoning**  
**KURBRITE . . . a pickling salt**  
Reg. U. S. Patent Office

**PAPRAKENE FLAVOR . . . a synthetic paprika**  
Reg. U. S. Patent Office

WRITE OR WIRE FOR FREE GENEROUS WORKING SAMPLES

**SPICENE COMPANY OF AMERICA**

170-20 39th Ave. • Flushing, Long Island, New York

H. E. ALTMAN • MARTIN A. SAXE

For The  
"TASTE OF MORE SALES"  
Make the Color Say "Flavor!"



When appetizing color makes a sale—repeat the color for repeat sales. Then keep it uniform and your retailers will repeat their re-orders.

National, pioneer producer of U. S. Government Certified Food Colors, offers the oldest and largest line of Primary Colors and Blends . . . assurance that your requirements for shade, strength and uniformity are always met.

National Technical Service, for 35 years solving color problems for food manufacturers, invites your inquiry.

Certified Food Color Division

**NATIONAL ANILINE DIVISION**

ALLIED CHEMICAL & DYE CORPORATION

40 RECTOR STREET

NEW YORK, N. Y.

BOSTON PHILADELPHIA GREENSBORO CHATTANOOGA  
PROVIDENCE SAN FRANCISCO ATLANTA PORTLAND, ORE.  
CHICAGO CHARLOTTE NEW ORLEANS TORONTO



# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

Choice, native, heavy.....	19	@20
Choice, native, light.....	20	@22
Native, common to fair.....	17	@18

#### Western Dressed Beef

Native steers, good, 600-800 lbs.....	19	@20
Native choice yearlings, 400-600 lbs.....	20 1/2	@21
Good to choice heifers.....	19	@20
Good to choice cows.....	17	@17 1/2
Common to fair cows.....	15 1/2	@16 1/2
Fresh bologna bulls.....	16 1/2	@17

### BEEF CUTS

Western		City	
No. 1 ribs, prime.....	25 @26	25 @26	
No. 2 ribs.....	24 @25	24 @25	
No. 3 ribs.....	23 @24	21 @22	
No. 1 loins, prime.....	26 @27	27 @29	
No. 2 loins.....	24 @25	25 @26	
No. 3 loins.....	22 @23	22 @24	
No. 1 hinds and ribs.....	24 @25	22 @23	
No. 2 hinds and ribs.....	23 @24	20 @21	
No. 1 rounds.....	22 @23	21	
No. 2 rounds.....	21 @22	20 1/2	
No. 3 rounds.....	20 @21	19 1/2	
No. 1 chucks.....	21 @22	20	
No. 2 chucks.....	20 @21	19	
No. 3 chucks.....	18 @19	17	
Rolls, reg. 4/6 lbs. av.....	25 @28		
Rolls, reg. 6/8 lbs. av.....	26 @30		
Tenderloins, steers.....	25 @28		
Tenderloins, cows.....	25 @30		
Tenderloins, bulls.....	35 @40		
Shoulder clods.....	25		

### DRESSED VEAL

Good.....	21	@22
Medium.....	20	@21
Common.....	18 1/2	@20

### DRESSED SHEEP AND LAMBS

Lambs, good to choice.....	21	@22
Lambs, good to medium.....	20	@21
Lambs, medium.....	19	@20
Sheep, good.....	9	@12
Sheep, medium.....	7	@9

### DRESSED HOGS

Hogs, good and choice (110-140 lbs.)		
head on; leaf fat in.....	\$	18.00
Pigs, small lots (60-110 lbs.)		
head on; leaf fat in.....	19.25	@19.50

### FRESH PORK CUTS

Western		City	
Pork loins, fresh, 10/12 lbs.....	23 @24	24 @25	
Shoulders, 10/12 lbs.....	24 @25	25 @26	
Butts, regular, 4/6 lbs.....	27 @28	27 @28	
Hams, regular, 10/12 lbs.....	26 @28	27 @28	
Hams, skinned, fresh, 10/12 lbs.....	27 @28	27 @28	
Picnics, fresh, 6/8 lbs.....	23 @24	23 @24	
Pork trimmings, 90/95% lean.....	33 1/2 @34	32 @33	
Pork trimmings, regular, 50% lean.....	20 1/2 @21 1/2	20 @21	
Spareribs, medium.....	17 @18	17 @18	
Pork loins, fresh, 10/12 lbs.....	24 @25	24 @25	
Shoulders, 6/8 lbs. av.....	24 @25	24 @25	
Butts, regular, 1 1/4 lbs.....	27 @28	27 @28	
Hams, regular, fresh, 10/12 lbs.....	27 1/2 @28	27 1/2 @28	
Hams, skinned, fresh, 10/12 lbs.....	28 1/2 @29	28 1/2 @29	
Picnics, fresh, 4/6 lbs.....	23 1/2 @24	23 1/2 @24	
Pork trimmings, extra lean, 90/95% lean.....	32 @33	32 @33	
Pork trimmings, regular, 50% lean.....	19 @20	19 @20	
Spareribs, medium.....	19 @20	19 @20	
Boston, butts.....	30 @31	30 @31	

### COOKED HAMS

Cooked hams, choice, skin on, fattened.....	50	
Cooked hams, choice, skinned, fattened.....	53	

### SMOKED MEATS

Regular hams, 8/10 lbs. av.....	31	@32
Regular hams, 10/12 lbs. av.....	31	@32
Regular hams, 12/14 lbs. av.....	30	@31
Skinned hams, 10/12 lbs. av.....	31	@32
Skinned hams, 12/14 lbs. av.....	30	@31
Skinned hams, 16/18 lbs. av.....	29 1/2 @30	
Skinned hams, 18/20 lbs. av.....	29 1/2 @30	
Picnics, 4/6 lbs. av.....	24 @25	
Picnics, 6/8 lbs. av.....	24 @25	
Bacon, boneless, western.....	27 1/2 @28	
Bacon, boneless, city.....	27 @28	
Beef tongue, light.....	22 @23	
Beef tongue, heavy.....	30 @31	

### BUTCHERS' FAT

Shop fat.....	\$4.00	per cwt.
Breast fat.....	3.00	per cwt.
Edible suet.....	3.75	per cwt.
Inedible suet.....	5.50	per cwt.

### GREEN CALFSKINS

	5-9 9 1/2-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	3.20	3.35	3.40	3.70
Prime No. 2 veals.....	2.21	2.90	3.05	3.10
Buttermilk No. 1.....	1.18	2.70	2.85	2.90
Buttermilk No. 2.....	1.17	2.55	2.70	2.75
Branded grubby.....	1.12	1.75	1.90	2.00
Number 8.....	1.12	1.75	1.90	2.00

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, February 12, 1942:

	CHICAGO	BOSTON	NEW YORK	PHILA.
<b>Fresh Beef:</b>				
<b>STEER, Choice:</b>				
400-500 lbs. <sup>1</sup> .....	\$20.50@21.50			
500-600 lbs. <sup>1</sup> .....	20.00@21.00		\$21.00@21.50	
600-700 lbs. <sup>2</sup> .....	19.50@20.50	\$19.50@20.50	20.50@21.00	\$21.00@21.50
700-800 lbs. <sup>2</sup> .....	19.00@20.00	19.50@20.00	19.50@20.50	20.00@21.00
<b>STEER, Good:</b>				
400-500 lbs. <sup>1</sup> .....	19.00@20.50			
500-600 lbs. <sup>1</sup> .....	18.00@19.50		20.00@21.00	
600-700 lbs. <sup>2</sup> .....	18.00@19.50	19.00@19.50	19.50@20.50	19.00@20.50
700-800 lbs. <sup>2</sup> .....	17.50@19.00	18.50@19.50	18.50@19.50	19.00@20.00
<b>STEER, Commercial:</b>				
400-600 lbs. <sup>1</sup> .....	16.00@18.00		17.00@18.00	17.00@18.00
600-700 lbs. <sup>2</sup> .....	16.00@17.50	17.50@18.50	17.50@18.50	17.50@18.50
<b>STEER, Utility:</b>				
400-600 lbs. <sup>1</sup> .....	15.00@16.00	16.50@17.50	16.00@17.00	
<b>COW (All weights):</b>				
Commercial.....	16.00@16.50	16.00@16.50	16.00@17.00	
Utility.....	15.25@15.75		15.50@16.00	15.50@16.50
Cutter.....	15.25@15.50	14.50@15.00	14.50@15.50	15.00@15.50
Canner.....	14.25@14.50			
<b>Fresh Veal and Calf:</b>				
<b>VEAL, Choice:</b>				
80-130 lbs. ....	20.00@21.00 <sup>1</sup>	21.00@23.00	20.00@22.00	20.00@22.00
130-170 lbs. ....	20.00@21.00			
<b>VEAL, Good:</b>				
50-80 lbs. ....	17.00@18.00	18.00@20.00	18.00@19.00	18.00@20.00
80-130 lbs. ....	18.00@19.00	19.00@21.00	19.00@20.00	18.00@20.00
130-170 lbs. ....	18.00@19.00			
<b>VEAL, Commercial:</b>				
50-80 lbs. ....	15.50@16.50	16.00@18.00	16.00@17.00	17.00@18.00
80-130 lbs. ....	16.00@17.00	17.00@19.00	18.00@19.00	16.00@18.00
130-170 lbs. ....	16.00@17.00			
<b>VEAL, Utility:</b>				
All weights.....	13.50@15.50	14.50@17.00	13.00@16.00	15.00@16.00
<b>Fresh Lamb and Mutton:</b>				
<b>LAMB, choice:</b>				
30-40 lbs. ....	20.00@20.50	20.00@21.00	20.00@21.00	20.00@21.00
40-45 lbs. ....	19.00@20.00	19.00@20.00	19.00@20.00	19.00@20.00
45-50 lbs. ....	17.50@18.50	18.00@19.00	18.00@19.00	18.00@19.00
50-60 lbs. ....	16.50@17.50	17.00@18.00	17.00@18.00	16.00@18.00
<b>LAMB, Good:</b>				
30-40 lbs. ....	18.50@20.00	19.00@20.00	19.00@20.00	19.00@20.00
40-45 lbs. ....	17.50@19.00	18.00@19.00	18.50@19.50	18.50@19.50
45-50 lbs. ....	16.50@17.50	17.00@18.00	17.50@18.00	17.00@18.00
50-60 lbs. ....	16.00@16.50	16.00@17.00	16.00@17.00	16.00@17.00
<b>LAMB, Commercial:</b>				
All weights.....	15.00@16.00	15.00@17.00	16.00@17.50	16.50@17.00
<b>LAMB, Utility:</b>				
All weights.....	14.00@15.00	14.00@16.00	15.00@16.50	16.00@16.50
<b>MUTTON (Ewe), 70 lbs. down:</b>				
Good.....	9.00@10.00	11.00@12.00	11.00@12.00	
Commercial.....	8.50@9.00	10.00@11.00	10.00@11.00	
Utility.....	8.00@8.50	8.50@10.00	9.00@10.00	
<b>Fresh Pork Cuts:</b>				
<b>LOINS No. 1, (Bladeless Incl.):</b>				
8-10 lbs. ....	23.00@24.00	23.50@24.50	23.00@24.00	23.50@24.00
10-12 lbs. ....	23.00@24.00	23.50@24.50	23.00@24.00	23.50@24.00
12-15 lbs. ....	22.00@23.00	22.50@23.50	22.00@22.50	22.50@23.00
16-22 lbs. ....	21.00@21.50			
<b>SHOULDERS, Skinned, N. Y. Style:</b>				
8-12 lbs. ....	23.50@24.00		24.00@25.00	23.00@24.00
<b>BUTTS, Boston Style:</b>				
4-8 lbs. ....	26.50@27.50		28.00@29.00	27.00@28.00
<b>SPARE RIBS:</b>				
Half sheets.....	16.00@16.50			
<b>TRIMMINGS:</b>				
Regular.....	19.00@19.50			

<sup>1</sup>Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup>Includes koshered beef sales at Chicago. <sup>3</sup>Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. <sup>4</sup>Based on 50-100 lb. box sales to retailers. All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

### FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	11
Mutton kidneys, each.....	5
Livers, beef, per lb.....	20
Oxtails, per lb.....	18
Beef hanging tenders, per lb.....	30
Lamb fries, a pair.....	12

### FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand February 1, 1942, with comparisons:

	Feb. 1, 1942	Feb. 1, 1941	5-yr. av.
	M lbs.	M lbs.	M lbs.
Broilers.....	12,414	9,744	12,905
Fryers.....	15,846	12,867	12,620
Roasters.....	39,278	31,005	29,888
Fowls.....	37,245	35,157	26,136
Turkeys.....	59,243	65,343	45,587
Ducks.....	4,946	5,828	4,539
Miscellaneous.....	20,528	17,439	25,387
Unclassified poultry.....	15,099	13,407	
Total.....	204,601	191,410	157,062

<sup>1</sup>Carried under "miscellaneous poultry" previous to January 1, 1940.

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's pork handbook.

# Tallow and Greases Move Slowly at Ceiling Prices

NEW YORK, FEBRUARY 11, 1942

**TALLOW.**—The market at New York was a ceiling price affair. Trade was not as active as during the previous week, but indications were that the regular make was being readily absorbed by consumers. Soapers readily went along at the ceiling price levels, and for the moment, at least, producers saw little or nothing in the situation to encourage a holding movement for a possible ceiling price advance. Reports from Washington indicated there would be little or no interruption in soap production, due to the great need for glycerine. Edible was quoted at 10.21c; extra, 9.71½c and special, 9.57½c.

**STEARINE.**—Sales were reported of one car of oleo stearine at New York at 10½c, up ¼c from the previous levels.

**OLEO OIL.**—Demand was fair and the market very steady at New York. Extra quoted at 11½@12c; prime, 11¼@11½c, and lower grades, 11@11½c.

**GREASE OIL.**—Demand was fair and the market steady at New York. No. 1 quoted at 14½c; No. 2, 14c; extra, 15c; extra No. 1, 14½c; winter strained, 15c; prime burning, 15½c and prime inedible, 15½c.

**NEATSFOOT OIL.**—Demand was moderate, with the market steady at New York. Extra was quoted at 14½c; No. 1, 14c; prime, 14½c; pure, 17½c.

**GREASES.**—A fairly liberal trade was reported to have passed in greases at New York this week at the ceiling prices, with soapers showing further interest in supplies at that level. Producers in most cases are reported sold up for the next two weeks or so. The latter appeared to be letting go of supplies readily at the current market levels; this is expected to continue to be the case until signs develop of a possibility of some upward revision in ceiling price levels. Choice white was quoted at 9.71½c; yellow and house, 9.29½c, and brown, 9@9½c.

CHICAGO, FEBRUARY 12, 1942

**TALLOW.**—There was a fair volume of trade in the Chicago tallow market this week in most descriptions with the exception of edible tallow, which has not yet sold at its ceiling price of 9.85½c. Other grades brought ceiling prices, although turnover did not appear large. A little scattered trading took place Monday involving a few tanks of prime at 9.71½c and special at 9.43½c, Chicago and Cincinnati, both ceiling levels. A round lot sold on Tuesday included both prime and special. Midweek brought scattered trading, odd tank lots moving at ceiling levels for all grades except edible. Thursday's trade was light; quotations were: Edible, 9.71½c; fancy, 9.85½c prime, 9.71½c; special, 9.43½c, and No. 1, 9.29½c.

**STEARINE.**—Market firm, with prime oleo quoted 10½c and yellow grease, 9¼@9½c.

**OLEO OIL.**—Oleo oil remained firm. Extra 13c and prime, 12½c.

**NEATSFOOT OIL.**—Quotations were: Extra neatsfoot oil, 13½c; No. 1, 13½c; prime, 14c; pure, 17c, and cold test, 27c.

**GREASE OIL.**—Quotations were as follows: No. 1, 13c; No. 2, 12½c; extra, 13½c; extra No. 1, 13½c; extra winter strained, 14c; prime burning, 14½c; prime inedible, 14½c, and special No. 1, 13½c. Acidless tallow oil was 13c.

**GREASES.**—Activity in the grease market was not pronounced, but sufficient trading took place to confirm that the market is in a firm position, most grades moving at ceiling levels. Early in week, white grease of outside production was salable at 9.71½c basis for through shipment; buyers' ideas ranged a little lower. Round lot sale on Tuesday included white and yellow at ceiling prices. At midweek, a few tanks white moved at ceiling price, Chicago. Thursday's quotations: Choice white, 9.71½c; A-white, 9.57½c; B-white, 9.43½c; yellow, 9.15½c, and brown, 8.74½c.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, February 12)

The by-products markets were quiet this week on hand-to-mouth buying. Imposition of ceilings on finished products, such as packinghouse feeds, has removed incentives for inventory buying and the situation is reflected in raw materials. Trading continued at ceiling levels in feeds and gelatine and glue stocks; limited sales of cracklings reported at quoted prices.

### Blood

	Unit
Ammonia	
Unground, loose	\$5.50@5.55

### Digester Feed Tankage Materials

Unground, 11 to 12% amm., loose	\$5.65@5.85
Unground, 6 to 10% choice quality	6.00n
Liquid stick	2.50

### Packinghouse Feeds

	Carlots, Per ton
60% digester tankage	\$80.00
50% meat and bone scraps	75.00
Blood-meal	95.00
Special steam bone-meal	50.00

### Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00@37.50
Steam, ground, 2 & 26	35.00@37.50

### Fertilizer Materials

	Per ton
High grade tankage, ground	4.25n
10@11% ammonia	
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	3.50@ 3.75n

### Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$1.25
57 to 62% protein (high test)	1.20

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.00*
Hide trimmings (limed)	.90*
Sinews and pizzles (green, salted)	1.00*
	Per ton
Cattle jaws, skulls and knuckles	\$ 40.00n
Pig skin scraps and trim, per lb.	7@ 7½

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	35.00 bid
Junk bones	30.00@31.00

### Animal Hair

Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	32.50@35.00
Winter processed, black, lb.	8¼@ 9
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

## PORK SAUSAGE SEASONING SOUTHERN STYLE

- FLAVOR WILL NOT FRY AWAY
- CONSISTENTLY UNIFORM
- ECONOMICAL

Write for generous free samples!

MEAT INDUSTRY



SUPPLIERS, INC.

657 W. RANDOLPH ST.

CHICAGO, ILLINOIS



**TOM TUFEDGE SAYS:**

Here's the best news of the day . . .  
TUFEDGE delivers without delay!



**Tufedge**  
BEEF CLOTHING

LOOK FOR THE BLUE STRIPE

"The Successor to Wasteful, Old-Fashioned Shrouds"

**THE CLEVELAND COTTON PRODUCTS CO.**  
CLEVELAND, OHIO

# Limited Operations Feature Week's Cotton Oil Market

THE cottonseed oil futures market was featured again the past week by very limited operations and a firm undertone, with ceiling prices bid throughout the period. Offerings were very scanty; there were some switching operations from the nearbys to the later months, with March switched to Sept. at 3 points and May to July and May to September even. The long interest declined to let go, and consequently the short interest was unable to cover. Longs remained hopeful that ceiling prices on oils would be revised upwards

but indications of such action were lacking.

No new hedging pressure was coming into the market, which is not surprising in view of the levels existing between crude oil in the South and the ceiling on New York futures. Cash oil demand was quiet, with refined cotton oil a little easier, but other oils were sparingly offered and strong. The crudes were firm at ceiling levels throughout the list. Estimates on January consumption of cottonseed oil continued to run around 250,000 bbls., compared with approximately 238,000 bbls. in December, and 369,000 bbls. during January, 1941.

The Department of Agriculture made further efforts this week to secure greater acreages to oil bearing crops, pointing out that if growers of peanuts fall short of their planting allotments this year, benefit payments may be reduced. Peanut growers must plant 80 per cent of their allotment, and it was said no penalties will be charged for over-planting. To stimulate production of soybeans and castor beans, the Department plans to furnish farmers with seeds in limited areas of the South and Southwest.

Crude cottonseed oil in the South traded in a small way at ceiling prices and was strongly held there, with the Southeast 12% @ 12 1/4 c, according to location; Valley, 12% c, and Texas, 12 1/2 c. Crude peanut oil in the Southeast was 13c bid and very scarce. Crude corn oil was firm at 12 1/4 c, Chicago. Crude soybean oil was sparingly offered, although ceiling prices were bid of 11 1/4 c, basis Decatur.

Refined oil demand was spotty to good. Demand for peanut oil was very good, but offerings were scanty. At New York, refined peanut oil sold at 16 1/4 c in tanks, with 17c asked. Winterized cottonseed oil in tanks was easier at 15 1/2 c asked, with sellers intimating they would do 15 1/4 c, while one tank sold on resales at 14 1/4 c, New York. Drums were 17c asked. Refined peanut oil sold at 17 1/2 c in drums on resales. Refined corn oil was quoted at 14 1/4 c in tanks, but large producers were again with-

drawn from the market this week.

A steamer was reported to have arrived at New York from Brazil early this week with 4,000 tons of Brazilian cottonseed oil, or approximately 20,000 bbls., the largest importation in some time. It was difficult to ascertain whether this oil is on its way to Canada or whether it will go into store in anticipation of lowering or possible removal of the import duty.

**COCONUT OIL.**—Nominal.

**CORN OIL.**—Last sold and quoted at ceiling price of 12 1/4 c, basis Chicago, for crude. Refined corn oil last sold at 14 1/4 c tanks New York; large producers have withdrawn from market.

**SOYBEAN OIL.**—Sold in a limited way on a basis of 11 1/4 c Decatur, the ceiling price level. Producers were unwilling sellers as operations were unprofitable, it was said, with oil, bean meal and beans at current levels.

**PALM OIL.**—Nigre spot drums New York quoted 9.02c; tanks, ex-ship, 8.25c; plantation tanks ex-ship, 8.32c.

**PALM KERNEL OIL.**—Nominal.

**OLIVE OIL.**—Nominal.

**PEANUT OIL.**—Last sold at 13c and bid for crude oil, Southeast. Refined peanut oil also was scarce and firm at New York, tanks selling at 16 1/4 c, while drums sold at 17 1/4 c on resales; 17 1/2 c asked.

Futures market transactions for the week ended Feb. 12, 1942, at New York were:

## FRIDAY, FEBRUARY 6, 1942

Sales	Range		Closing	
	High	Low	Bid	Asked
February .....	..	..	13.92	nom
March .....	..	..	13.95	bid
April .....	..	..	13.95	nom
May .....	..	..	13.98	bid
June .....	..	..	13.98	nom
July .....	..	..	13.98	bid
August .....	..	..	13.98	nom
September ..	..	..	13.98	bid

No sales.

## SATURDAY, FEBRUARY 7, 1942

February .....	..	..	13.92	nom
March .....	2	..	13.95	bid
April .....	..	..	13.95	nom
May .....	3	..	13.98	bid
June .....	..	..	13.98	nom
July .....	..	..	13.98	bid
August .....	..	..	13.98	nom
September ..	4	..	13.98	bid

Sales, 8 contracts.

## MONDAY, FEBRUARY 9, 1942

February .....	..	..	13.92	nom
March .....	4	13.95	13.95	bid
April .....	..	..	13.95	nom
May .....	3	..	13.98	bid
June .....	..	..	13.98	nom
July .....	2	13.98	13.98	bid
August .....	..	..	13.98	nom
September ..	..	..	13.98	bid

Sales, 6 contracts.

## TUESDAY, FEBRUARY 10, 1942

February .....	..	..	13.92	nom
March .....	2	..	13.95	bid
April .....	..	..	13.95	nom
May .....	1	13.98	13.98	bid
June .....	..	..	13.98	nom
July .....	4	13.98	13.98	bid
August .....	..	..	13.98	nom
September ..	..	..	13.98	bid

Sales, 7 contracts.

## WEDNESDAY, FEBRUARY 11, 1942

February .....	..	..	13.92	nom
March .....	1	..	13.95	bid
April .....	..	..	13.95	nom
May .....	1	..	13.98	bid
June .....	..	..	13.98	nom
July .....	..	..	13.98	bid
August .....	..	..	13.98	nom
September ..	2	..	13.98	bid

Sales, 4 contracts.

## THURSDAY, FEBRUARY 12, 1942

Holiday. No market.

(See later markets page 43)

## FERTILIZER PRICES

### BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports .....	\$30.00
Blood, dried, 16% per unit .....	5.25
Unground fish scrap, dried 11% ammonia, 16% B. P. L., f.o.b. fish factory .....	4.75 & 10c
B. P. L., c.i.f. spot .....	55.00
February shipment .....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories .....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports .....	30.00
in 200-lb. bags .....	32.40
in 100-lb. bags .....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk .....	4.50 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk .....	5.35 & 10c
Phosphates	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f. .....	\$37.50
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, c.i.f. .....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat .....	10.10
Dry Rendered Tankage	
50/55% protein, unground .....	\$1.17 1/2
60% protein, unground .....	1.17 1/2

## EASTERN FERTILIZER MARKETS

New York, February 10, 1942

The crackling market improved this week and sales were made at New York at \$1.17 1/2 per unit which was an advance of .02 1/2 per unit. No trading was reported in dried blood with producers well sold up. Some further interest was reported in tankage with very few offerings available. Fertilizer chemicals are scarce and hard to obtain with demand very broad.

## ISSUE SOYBEAN OIL CEILING

Maximum prices on soybean oil and peanut oil, effective October 4, were issued by Leon Henderson, OPA administrator. Ceilings on soybean oil are based on levels prevailing October 1, 1941, with an upward adjustment to conform with prices of competing oils and for other relevant factors. The adjustment amounts to 3/4 c per lb. Peanut oil ceilings are based on levels prevailing October 1, 1941. These oils were previously covered under the fats and oils schedule.

## VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt .....	12%
White deodorized, bbls., f.o.b. Chgo. ....	16%
Yellow, deodorized .....	16%
Soap stock, 50% f.f.a., f.o.b. consuming points .....	3%
Soybean oil, in tanks, f.o.b. mills .....	11%
Corn oil, in tanks, f.o.b. mills .....	12%

## OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable .....	19
White animal fat .....	15 1/4
Water churned pastry .....	17 1/4
Milk churned pastry .....	18 1/4
Vegetable type .....	15



# HIDES AND SKINS

Three Chicago packers move week's production of hides at ceiling prices—New York and Pacific Coast Jan. hides sold up at maximum prices.

## Chicago

**PACKER HIDES.**—There is no change apparent in the packer hide market. There is an active demand for more hides than are available, and recent stepping up of operations by some tanners seems to furnish assurance that this condition will probably prevail throughout the balance of the winter season. Other tanners are reported willing to increase wettings if enough hides were available.

Three packers late this week moved what was generally thought to be the equivalent of about a week's production of hides, with ceiling prices paid for all selections, as listed in the adjoining table. The fourth packer is expected to allocate hides before the end of the week, and the total is expected to amount to around 100,000 hides.

The federal inspected slaughter of cattle during January was the second largest on record for that month, being 1,057,159 head, as compared with 1,004,418 during Dec., and 891,329 during Jan. 1941; the largest January slaughter of record was in 1919, when 1,119,200

head moved into consumption. The calf slaughter during Jan. was 440,045 head, as against 456,773 in Dec., and 411,191 in Jan. 1941. The total cattle slaughter for the seven months from July 1, 1941, through January was 7,061,154 head, or about a million head more than during the corresponding seven months of 1940 and 1941. This just about covers the period since the establishment of hide ceiling prices.

The open interest in hide futures at the close, Feb. 10th, consisted of 113 lots in March and 17 lots in June, or a total of 130 lots. At the opening of this week, the Commodity Exchange announced that trading in futures hereafter will be limited to the liquidation of the present open interest, and that no new positions will be opened. As a result, on Wednesday, Feb. 11th, a total of 41 lots of the above March total were liquidated. Trading has been practically at a standstill for some time, with all futures standing at bid price of 15.00, the ceiling. Certificated stocks in Exchange warehouses at the close February 6th totalled 34,087 hides.

**OUTSIDE SMALL PACKER.**—A good many of the better productions of outside small packer hides are reported to be sold up well through February and ceiling prices are readily obtain-

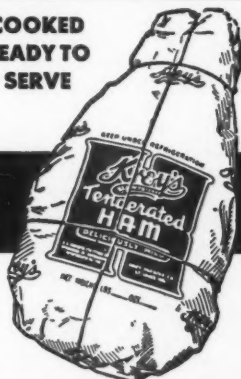
able, 15½¢, selected, trimmed, f.o.b. shipping point, for native steers and cows, and 14½¢ for brands; hides sold on a flat basis move at ½¢ discount.

**PACIFIC COAST.**—At the close of last week, most of the larger Coast packers, and also the Vernon killers, moved their Jan. hides at the maximum price of 13½¢, flat, trimmed, for steers and cows, f.o.b. shipping points; one large packer has not yet reported moving Jan. take-off.

**FOREIGN WET SALTED HIDES.**—There has been little news from the South American market this week but the movement previous week involving a considerable quantity of hides, moving to both England and the States, is indication that not all the trading recently has been reported. Last trading on Argentine frigorifico standard steers was at 106 pesos, variously figured as equal to 16½¢@16¼¢, c.i.f. New York; reject steers last sold at 100 pesos, or 15½¢; Montevideo standard steers at about 16¼¢. Permits were also reported to have been issued recently for Sao Paulo Brazilian hides basis 11¢ for steers and 10½¢ for cows; there is also reported to have been considerable trading recently in B.A. city type hides, and B.A. province hides, at the price levels quoted last week.

**COUNTRY HIDES.**—The steady demand in the country market has kept offerings pretty well cleaned up and not much of a carry-over is expected when the winter season of heavy slaughter is over. Hides are moving practically

COOKED  
READY TO  
SERVE



*Krey's* "unbelievably delicious"  
Tenderated Hams

"Build Profitable Sales Volume in Any Territory"

**KREY PACKING COMPANY**  
ST. LOUIS, MISSOURI

SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

## Eastern Representatives

H. D. AMIS  
600 F. St. N. W.  
N. W.  
Washington, D. C.

MURPHY & DECKER  
Fruit & Produce  
Exch.  
Boston, Mass.

STEVE BERDIS  
1246 Castleton Rd.  
Cleveland, Ohio

Theo. A. Cappette  
415 Jay St.  
Rochester, N. Y.

A. V. ZAMMATARO  
408 W. 14th St.  
New York

ROY WALDECK  
443 Broad  
Newark, N. J.

A. I. HOLBROOK  
74 Warren  
Buffalo, N. Y.

M. WEINSTEIN  
& CO.  
122 N. Delaware  
Philadelphia, Pa.

MAX LEFKOWITZ  
613 Gibson St.  
Scranton, Pa.

Chas. Trautmann  
Co.  
9302 - 151st St.  
Jamaica, N. Y.

C. W. JONES  
559 So. Irvin  
Sharon, Pa.

## OPPORTUNITY FOR HAM PACKERS

Tender, mild, juicy hams have won a favored spot on the American menu. The huge demand continues to grow. It's easy to sell hams . . . if you give the public what they want. And it's easy to do exactly that with the NEVERFAIL 3-Day Ham Cure. Write for demonstration in your own plant.



**H. J. MAYER & SONS CO.**

6919, 27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS  
Canadian Sales Office 139 Bay Street Toronto • Canadian Plant Windsor Ontario

**Vogt's**

**Liberty  
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple  
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

**DRY SKIM MILK**

Packers everywhere recognize its value in sausage and loaves. Better absorption, flavor, color, slicing.

Wire or write for prices—cars or less.

**SIMMONS DAIRY PRODUCTS LTD.**  
5 W. FRONT ST., CINCINNATI, OHIO.

entirely on an all-weight basis, with quotations on tanner selections for the most part nominal. Untrimmed all-weights are usually salable at 14c, flat, and trimmed at 15c, flat, f.o.b. shipping points; the average weight is running rather heavy, around 50-lbs. or better now, and buyers complain about paying these prices for heavy average stock, except for short freight points, but apparently are unable to buy anything lower. Heavy steers and cows are quoted around 13½c, flat, trimmed. Trimmed buff weights are salable at 15c, flat. Trimmed extremes are nominal at 15c, flat, or 15½c selected, with no offerings. Bulls are quoted 9½@10c, trimmed; glues quoted 11½@12c, flat; all-weight branded hides quoted around 13½c, flat.

**CALFSKINS.**—One big packer distributed Jan. production of calfskins early mid-week at ceiling prices, 27c for heavies and 23½c for lights under 9½ lb. Another packer moved a good part at least of Jan. production quietly, prior to that time. There is an active demand at these prices, although two smaller Jan. productions have apparently not yet moved.

The market continues quotable at ceiling prices for Chgo. city calfskins, 20½c for 8/10 lb. and 23c for 10/15 lb.; collectors find a ready market for anything offered, and packer skins moving in the city market are bringing packer prices. Outside city calfskins are salable at

same levels. Straight country calfskins are quotable at 16c flat for 10 lb. and down, and 18c flat for 10/15 lb., f.o.b. shipping points. Chgo. city light calf and deacons are salable at \$1.43, selected.

**KIPSKINS.**—Packer kipskins are salable at maximum prices of 20c for 15/30 lb. natives and 17½c for brands. One packer booked Jan. kipskin production to tanning account; apparently other packers still hold their Jan. kips.

Chicago city kipskins are salable without difficulty at ceiling price of 18c for 15/30 lb. natives, and 17c for brands, and offerings are being absorbed as available. Country kips are quotable at 16c flat, f.o.b. shipping point.

Packer regular slunks are quotable at \$1.10 flat, and hairless at 55c flat, with these prices last paid.

**HORSEHIDES.**—The market is called steady on horsehides, with some variation as to buyers' ideas. City renderers, with manes and tails, are usually quoted around \$7.25, selected, f.o.b. nearby sections, ranging upward; some quote \$7.25@7.50, others claim \$7.35 top for choice quality lots. Trimmed renderers range \$6.85@7.00, del'd Chgo. Mixed city and country lots quoted \$6.35@6.50, Chgo.

**SHEEPSKINS.**—Sales of packer shearlings are confined to tanner buyers working on Government orders, which holds this market steady; shearlings are usually quoted \$1.75@1.80 for No.

1's, \$1.25@1.30 for No. 2's, and 80@85c for No. 3's or clips; one house sold a car this week at top figures of ranges. There is talk now of the possible necessity later on of shearling wool pelts in order to furnish such tanners with a supply of shearlings to carry them over the period between the time that shearling starts this Spring and the month's time that it will take the wool to grow back to about ¾ inch length, before the lamb can be slaughtered and furnish a good No. 2 shearling for aviators' coats, etc. Pickled skins are quoted steady around \$8.25@8.50 per doz., some claiming inside figure closer to trading basis. There has been trading in Feb. wool pelts by a couple independent mid-west packers on bids; prices paid are never confirmed but market generally being quoted \$3.55@3.65 per cwt. liveweight basis, some talking up to \$3.75 per cwt. Outside small packer pelts quoted \$2.65 @2.90 each, top for fairly heavy average current take-off.

### New York

**PACKER HIDES.**—Although one New York Packer is thought to be holding a few Jan. hides, the market in general is well sold up to the end of Jan. and there is a good demand for anything that is offered at the ceiling prices, 15½c for native steers, 14½c for butt brands, 15½c for cows, 14c for Colordados, and 12c for native bulls.

**CALFSKINS.**—There is a steady de-

## How to analyze foods How to interpret your findings



### JUST PUBLISHED **FOOD ANALYSIS** By A. G. Woodman

COVERS LATEST METHODS  
FOR ANALYZING:

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cocoa and Chocolate
- Salts
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

Mass. Institute of Technology

4th ed., 607 pp., illus., \$4.00

This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

Order from

**The NATIONAL PROVISIONER** 407 S. DEARBORN ST.  
CHICAGO, ILLINOIS

## WE HAVE SOLVED 100% OF THE PROBLEMS SUBMITTED TO US!

*May we help you?*

**JEAN E. HANACHÉ**

MEAT, PICKLE AND FOOD TECHNOLOGIST

Practical • Chemical • Bacteriological

## CANNING A SPECIALTY

82-03 165th Street, Jamaica, New York

## A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our

### New Multiple Binder



Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Priced at \$1.75, postpaid. Send us your orders today.

No key, nothing to unscrew. Slip in place and they stay there until you want them.

**THE NATIONAL PROVISIONER** 407 South Dearborn St. Chicago, Ill.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Steady lard prices and a small volume of business were rather disappointing in view of a further rise in the hog market. Swine advanced 10 to 20c with the top reaching \$13.00. Bellies were \$13.35 bid with no trades made and seemed to confirm some substantial sales of D. S. meats to Russia. Heavy FSCC buying resulted in a tight situation on green joints and boning material in the provision market.

### Cottonseed Oil

Valley and Southeast crude, 12½c bid; Texas 12½c bid at common points.

Quotations on New York bleachable cottonseed oil, Friday close, were: Mar. 13.95 b; May 13.98 b; July 13.98 b; Sept. 13.98 b; 36 sales.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Feb. 13, 1942:

### PACKER HIDES

	Week ended Feb. 13	Prev. week	Cor. week, 1941
Hvy. nat. str.	@15½	@15½	@12
Hvy. Tex. str.	@14½	@14½	@12
Hvy. butt brand'd str.	@14½	@14½	@12
Hvy. Col. str.	@14	@14	@11½
Ex-light Tex. str.	@15	@15	@12½
Brand'd cows	@14½	@14½	@11½
Hvy. nat. cows	@15½	@15½	@11½
Lt. nat. cows	@15½	@15½	12 @12½
Nat. bulls	@12	@12	@8½
Brand'd bulls	@11	@11	@7½
Calfskins	23½ @27	23½ @27	22½ @27
Kips, nat.	@20	@20	@20
Kips, brand'd	@17½	@17½	@15
Slunks, reg.	@1.10	@1.10	@85
Slunks, hris.	@55	@55	@55

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15½	@15½	11 @11½
Branded	@14½	@14½	10½ @11
Nat. bulls	@12	@12	7½ @7½
Brand'd bulls	@11	@11	6½ @6
Calfskins	20½ @23	20½ @23	20 @22½
Kips	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@75
Slunks, hris.	@55	@55	@50

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

### COUNTRY HIDES

Hvy. steers	13¼ @13¼	13¼ @13¼	@8
Hvy. cows	13¼ @13¼	13¼ @13¼	@8
Buffs	@15	@15	10½ @10½
Extremes	@15	@15	11½ @11½
Bulls	9½ @10	9½ @10	5½ @6
Calfskins	16 @18	16 @18	14½ @15
Kipskins	@16	@16	@13½
Horsehides	6.35 @7.50	6.25 @7.50	5.50 @6.15

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Phr. shearlgs.	1.75 @1.80	1.75 @1.80	1.65 @1.75
Dry pelts	24 @24½	@25	21 @22

## CATTLE HIDE REVIEW

Tanners' Council of America has compiled the following statistics on the hide situation (000 omitted):

	Dec. 1941	Dec. 1940	1941	Year 1940
Federal inspected slaughter	1,005	858	10,946	9,756
Hides from uninspected slaughter	472	459	6,914	5,822
Wettings, cattle-hides only	2,246	1,896	25,332	19,064
Kips and buffalo hides	223	179	2,502	2,289
Total wettings	2,469	2,015	27,834	21,353
Total leather production	2,560	2,055	27,947	21,070
Total leather consumption	2,274	1,860	28,515	21,147
Stocks at end of month				
Raw	5,328	4,454		
In process	4,591	4,586		
Finished	4,390	4,968		
Total visible	14,309	13,988		
Shoe production (000 pairs)	38,151	31,624	493,471	404,151

## FSCC PURCHASES

Purchases made by the Federal Surplus Commodities Corp. on February 13, consisted of 11,392,032 lbs. of lard, 3,680,000 lbs. of cured pork products, 16,013,868 lbs. of canned pork, 117,173 100-yd. bundles of hog casings and 5,000 bundles of beef bungs.

mand at ceiling prices for all calfskins and both packers and collectors are maintaining a closely sold up position. Collector 3-4's are salable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's 3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are quotable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, February 10, 1942, as reported by the Agricultural Marketing Service were:

### CATTLE:

Steers	unquoted
Cows, medium	9.00 @ 9.50
Cows, cutter and common	7.50 @ 8.50
Cows, canners	6.00 @ 7.00
Bulls, good	9.75 @ 9.75
Bulls, medium	8.50 @ 9.75
Bulls, cutter to common	7.50 @ 8.50

### CALVES:

Vealers, good to choice	\$13.50 @ 16.50
Vealers, common and medium	9.00 @ 13.50
Calves, common to medium	8.00 @ 9.25

### HOGS:

Hogs, good and choice, 180-200-lb.	\$12.85
------------------------------------	---------

### LAMBS:

Lambs and sheep	\$9.00 @ 13.50
Nominal	

Receipts of salable livestock at Jersey City market for week ended February 7, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,362	641	172	361
Total, with directs.	7,164	9,791	20,866	42,240
Previous week:				
Salable receipts	1,651	1,064	173	268
Total, with directs.	6,290	10,114	22,446	39,087

\*Including hogs at 31st street.

## GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted by the U. S. Department of Agriculture, Agricultural Marketing Service during December:

	Dec. 1941	Dec. 1940	Year 1941
Fresh and frozen—			
Beef	81,139,247	44,806,303	789,894,250
Veal	636,086	592,181	9,184,374
Lamb	27,888	28,096	516,751
Mutton and yearling	2,927,962	2,062,137	29,417,483
Pork	225,174	285,352	2,768,174
	930,246	901,729	9,608,342
Cured—			
Beef	162,491	139,060	1,771,413
Pork	1,234,327	1,039,352	11,747,582
Sausage	662,139	566,502	6,961,718
Other meats and lard	568,854	550,028	6,246,451
Total	88,514,404	50,917,720	868,116,818

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended Feb. 7:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Feb. 7	135,000	320,000	157,000
Previous week	138,000	321,000	257,000
1941	135,000	401,000	219,000
1940	160,000	479,000	218,000
1939	155,000	286,000	254,000
At 11 markets:			
Week ended Feb. 7		364,000	
Previous week		440,000	
1941		339,000	
1940		411,000	
1939		219,000	
At 7 markets:			
Week ended Feb. 7	135,000	320,000	157,000
Previous week	139,000	397,000	174,000
1941	103,000	288,000	159,000
1940	109,000	361,000	158,000
1939	102,000	186,000	164,000

	Dec. 1941	Dec. 1940
Beef	1,222,600	358,700
Bacon and hams	46,935,700	16,859,800
Pork, chilled	832,400	786,700
Mutton and lamb	36,800	23,300
Canned meats	221,767	44,750
Lard	119,500	208,000
Lard compound		21,500
Beef	7,481,000	3,683,000
Bacon and hams	464,614,000	345,604,200
Pork, chilled	17,911,800	7,705,000
Mutton and lamb	348,600	182,900
Canned meats	1,684,848	6,377,972
Lard	6,121,300	2,600,000
Lard compound	37,800	665,100



# LIVESTOCK MARKETS *Weekly Review*

## Packers Study Cause of Smaller Hog Runs

SOME packers are showing concern about future hog numbers. In this case, "future" doesn't mean next summer or fall, but early this spring—the next 30 to 60 days. At present the supplies are showing serious inclination to drop off sharply compared with the liberal total available in January, when federal inspected slaughter reached the highest level for that month since 1925.

Some interesting comments were voiced by packers—both large and small—as to what they expect in the way of numbers for the balance of the winter and early spring period. Not all agreed, but the trend ran pretty much to the same course from the majority.

"We're going to have a pretty good supply of hogs for the balance of February and all of March. Runs might be around 25 per cent above the same time of last year," one large packer buyer said. "But when you are supplying consumer demand that is above average because of the high level of business activity and feeding a fighting force as well as supplying several other countries with pork and lard, it's going to take a pretty good volume of hogs to fill the needs. But I feel sure that by next summer we will be getting all the hogs that will be needed. Not only will the numbers be large, but the tonnage is going to be heavy."

Present favorable price levels will keep back many hogs for added weight, another buyer pointed out. The old method of figuring 100 lbs. of pork for every 10 bushels of corn fed means that pork can be made for about 8c per lb. at present corn prices. Farmers are going to get as much of that cheap weight as possible and cash in later, which means hog numbers will be light

for the next few weeks, this buyer said.

"There's a lot of talk about pegging prices on meats or hogs, but no matter how it goes the farmer will be on top. The government intends to support the hog trade any time it goes under \$9.00, and if the market is pegged it will no doubt be above that price. But anything above \$9.00 means a good profit for the feeder, so why shouldn't he hold on to see the outcome of this crisis? There is a crop of hogs ready, but they won't come for another few weeks," declared one of the smaller packers.

### "Lull Before the Storm"

"This is just a lull before the storm," said another head buyer for a local packer. "We'll get hogs a' plenty most of this year, but they're going to sell well, too."

"It was suggested that farmers hold hogs back for heavier weights and that is just what is happening now," said another. "The government wants heavy hogs for lard, but they can't be made over night, hence the lighter runs."

"Personally, I think the farmer is responsible for this 'squeeze' in the trade. They feel sure that something is going to happen on this price pegging, and rather than miss out on a possibility of some benefits they're just holding back hogs," another buyer said.

The PROVISIONER does not believe recent smaller hog receipts indicate any unusual or alarming situation. Bad weather in some sections has had some influence and the seasonal factor should not be overlooked. Unquestionably, also, the high hog prices prevailing and the abundance of feed have influenced many producers to put more weight on their animals, particularly in view of governmental urgings to grow more meat and lard. The short runs may continue for a few more weeks, but there seems to be no doubt that summer runs will be

heavy. In the meanwhile, there are sufficient stocks to bridge over the period until hog runs increase.

## HOG GOALS FOR 1942

Six midwestern states, led by Iowa and Illinois, have been asked by Secretary of Agriculture Wickard to produce close to 12 billion lbs. of live hogs in 1942, an increase of almost 2 billion lbs. compared with last year.

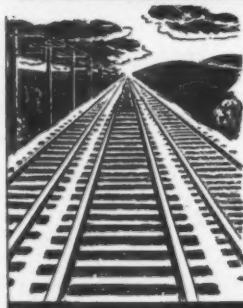
The following table shows goals suggested by the Secretary for 1942, compared with production last year, and per cent of increase. Less important hog producing states are included only in the U. S. total:

	Live Weight		
	1941 M lbs.	1942 M lbs.	Pct. Inc.
Ia.	4,214,730	3,398,976	24
Ill.	1,573,826	1,417,681	11
Ind.	2,119,294	1,826,978	16
Kans.	638,307	440,212	45
Mich.	324,586	297,785	9
Minn.	1,634,219	1,373,293	19
Mo.	1,185,112	1,048,344	14
Neb.	967,880	873,524	45
Ohio	1,067,481	1,016,186	8
N. D.	308,901	217,536	42
S. D.	584,520	423,565	38
Wis.	785,597	707,745	11
Ark.	228,927	236,007	-3
Okla.	354,761	270,810	31
Texas	484,708	440,644	10
N. Mex.	22,319	21,056	6
Colo.	127,321	86,023	48
U. S. total.....	19,891,581	16,924,634	17

## U. S. DUTY ON CATTLE SET

The Agriculture Department has announced that the United States would impose the full 3-cents-a-pound rate of duty on any heavy Canadian cattle entering the U. S. up to March 31, when a new quarterly quota for Canadian cattle exports to the U. S. will be in force. The duty to be imposed will be subject to rebate for all cattle imported from Canada before the first 1942 quarterly quota of 51,720 head is reached. To Feb. 5, exports were 40,200 head.

## KENNETT-MURRAY LIVESTOCK BUYING SERVICE



*The Right Track to  
Buying at a Profit*

★  
FORT WAYNE, IND.      DETROIT, MICH.  
DAYTON, OHIO      OMAHA, NEB.      LOUISVILLE, KY.  
LAFAYETTE, IND.      SIOUX CITY, IOWA  
CINCINNATI, OHIO      NASHVILLE, TENN.  
INDIANAPOLIS, IND.      MONTGOMERY, ALA.

## FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

*Order Buyer of Live Stock*  
**L. H. McMURRAY**

Indianapolis, Indiana

## January Inspected Kill Reaches New Top for the Month

Slaughter of livestock in federally inspected plants in January, 1942, at 8,938,808 head was the heaviest ever recorded for the opening month of the year. No new records were made for the various classes, but cattle kill was second largest ever in January, while hog slaughter was heaviest for the month since 1925.

A total of 5,830,613 head of hogs was butchered in the first month of the year, a slight gain over 5,766,664 head processed in December, 1941. However, the difference over a year ago, when 4,517,314 head were killed, was slightly better than 22 per cent. The tremendous kill of this January was less than 150,000 head under the all-time high January slaughter, which came in 1919.

Cattle slaughter at 1,057,159 head also showed a gain over the final month of last year, when 1,004,418 head passed through plants. Last month's total was about 15 per cent above that of a year ago, when slaughter was 891,329 head. It was one of the sharpest December-to-January gains ever recorded.

Sheep and lamb kill, at 1,610,991 head, compared with 1,570,556 head in December and 1,625,178 head in January, 1941. Calf slaughter was 440,045 head, compared with 456,773 head a month ago and 411,191 head during the corresponding month last year.

### CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., February 12.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices advanced to the highest point in over four years on light supplies. Sows and butchers were 20 to 35c higher.

Hogs, good to choice:

160-180 lb.	11.55@12.50
180-240 lb.	12.20@12.60
240-270 lb.	12.10@12.55
270-300 lb.	12.00@12.40
300-330 lb.	11.90@12.30
330-360 lb.	11.80@12.20

Sows:

330 lbs. down.	11.55@11.90
330-360 lb.	11.55@11.90
400-500 lb.	11.15@11.70

Receipts of hogs at Corn Belt markets for the week ended February 12:

	This week	Last week
Friday, Feb. 6.	42,000	44,000
Saturday, Feb. 7.	32,500	42,500
Monday, Feb. 9.	30,000	52,200
Tuesday, Feb. 10.	20,200	38,000
Wednesday, Feb. 11.	43,800	42,700
Thursday, Feb. 12.	57,500	37,000

### CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the three days of the week totaled 23,042 cattle, 2,370 calves, 31,830 hogs and 21,267 sheep.

### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, February 12, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
<b>BARROWS &amp; GILTS:</b>					
Good-choice:					
120-140 lbs.	\$10.75@11.75	\$10.75@11.90			
140-160 lbs.	11.50@12.50	11.75@12.40	\$11.35@12.10	\$11.00@12.25	\$11.25@12.30
160-180 lbs.	12.00@12.75	12.25@12.70	11.75@12.35	12.00@12.50	11.90@12.50
180-200 lbs.	12.50@12.80	12.65@12.75	12.15@12.40	12.25@12.50	12.40@12.50
200-220 lbs.	12.80@12.90	12.80@12.75	12.25@12.40	12.35@12.50	12.40@12.50
220-240 lbs.	12.60@12.80	12.50@12.70	12.15@12.40	12.30@12.45	12.40@12.50
240-270 lbs.	12.55@12.75	12.25@12.65	12.15@12.35	12.10@12.40	12.40@12.50
270-300 lbs.	12.50@12.65	12.00@12.40	12.15@12.25	12.00@12.25	12.25@12.40
300-330 lbs.	12.40@12.55	11.90@12.10	12.15@12.25	11.90@12.10	12.15@12.35
330-360 lbs.	12.25@12.45	11.85@12.00	12.10@12.20	11.80@12.00	12.00@12.25
Medium:					
160-220 lbs.	11.50@12.50	11.25@12.50	11.35@12.15	11.65@12.40	11.75@12.40
<b>SOWS:</b>					
Good and choice:					
270-300 lbs.	12.35@12.50	11.75@11.85	11.85@12.00	11.60@11.75	11.85 only
300-330 lbs.	12.25@12.45	11.70@11.85	11.85@12.00	11.50@11.65	11.85 only
330-360 lbs.	12.15@12.35	11.60@11.75	11.85@11.90	11.40@11.60	11.90@11.85
Good:					
360-400 lbs.	12.05@12.25	11.50@11.70	11.80@11.90	11.35@11.50	11.80@11.85
400-450 lbs.	11.90@12.10	11.40@11.60	11.75@11.85	11.30@11.45	11.80@11.90
450-500 lbs.	11.75@12.00	11.30@11.50	11.75@11.85	11.25@11.40	11.70@11.80
Medium:					
250-500 lbs.	11.00@11.90	10.85@11.50	11.25@11.75	11.15@11.50	11.50@11.80
<b>PIGS (slaughter):</b>					
Med. & good, 90-120 lbs.	9.85@11.00	9.25@10.90			
<b>Slaughter Cattle, Vealers and Calves:</b>					
<b>STEERS, choice:</b>					
750-900 lbs.	13.50@14.75	13.00@13.75	13.00@14.00	13.00@14.00	13.00@14.00
900-1100 lbs.	13.50@14.75	12.75@13.75	12.75@14.00	12.75@14.00	13.00@14.00
1100-1300 lbs.	13.25@14.50	12.75@13.75	12.50@14.00	12.25@13.50	12.75@14.00
1300-1500 lbs.	12.50@14.00	12.50@13.50	12.50@13.50	12.00@13.00	12.50@13.50
<b>STEERS, good:</b>					
750-900 lbs.	11.75@13.50	11.50@13.00	11.25@13.00	11.00@13.00	11.25@13.00
900-1100 lbs.	11.75@13.50	11.50@12.75	11.00@12.75	11.00@13.00	11.25@13.00
1100-1300 lbs.	11.50@13.50	11.25@12.75	11.00@12.75	11.00@12.75	11.25@13.00
1300-1500 lbs.	11.50@13.00	11.25@12.50	11.00@12.50	11.00@12.25	11.25@12.75
<b>STEERS, medium:</b>					
750-1100 lbs.	9.75@11.75	10.00@11.50	9.75@11.25	9.75@11.00	9.50@11.25
1100-1300 lbs.	9.75@11.50	9.75@11.25	9.75@11.00	9.75@11.00	9.50@11.25
<b>STEERS, common:</b>					
750-1100 lbs.	8.25@9.75	8.50@9.75	8.50@9.75	8.75@9.75	8.25@9.50
<b>STEERS, HEIFERS &amp; MIXED:</b>					
Choice, 500-750 lbs.	13.50@14.50	12.25@13.25	12.25@13.50	12.25@13.50	
Good, 500-750 lbs.	11.25@13.50	11.00@12.25	11.00@12.25	10.75@12.25	12.25@13.50
<b>HEIFERS:</b>					
Choice, 750-900 lbs.	13.50@14.25	12.00@13.25	12.00@13.75	12.25@13.50	10.75@12.25
Good, 750-900 lbs.	11.25@13.50	10.75@12.25	10.25@12.00	10.75@12.25	12.00@13.25
Medium, 500-900 lbs.	9.00@11.25	8.75@11.00	9.25@10.25	9.00@10.75	10.50@12.00
Common, 500-900 lbs.	7.50@9.00	7.50@9.00	7.75@9.25	7.75@9.00	8.50@10.50
<b>COWS, all weights:</b>					
Good	9.00@9.75	8.75@9.25	9.00@9.50	9.00@9.50	7.50@8.50
Medium	8.50@9.25	8.25@8.75	8.50@9.00	8.50@9.00	9.00@9.50
Cutter and common	7.25@8.50	7.50@8.25	7.00@8.50	7.00@8.50	8.25@9.00
Canner	6.00@7.25	6.00@7.50	5.50@7.00	5.75@7.00	7.00@8.25
<b>BULLS (Ylgs. Excl.), all weights:</b>					
Beef, good	9.75@10.50	9.75@10.25	9.50@9.75	9.25@9.75	9.25@10.00
Sausage, good	9.75@10.35	9.50@10.00	9.50@9.75	9.25@9.65	9.25@10.00
Sausage, medium	8.75@9.75	8.50@9.50	8.75@9.50	8.25@8.25	8.50@9.25
Sausage, cutter and com.	8.00@8.75	7.50@8.50	7.50@8.75	7.25@8.25	7.25@8.50
<b>VEALERS, all weights:</b>					
Good and choice	13.00@15.00	13.75@15.00	12.50@14.00	12.50@15.00	12.00@15.00
Common and medium	9.60@13.00	11.25@13.75	8.50@12.50	8.50@12.50	8.50@12.50
Cull	7.00@9.00	6.50@11.25	6.50@8.50	6.50@8.50	6.50@8.00
<b>CALVES, 400 lbs. down:</b>					
Good and choice	10.00@11.25	9.50@11.50	9.00@11.50	10.00@12.00	9.00@11.00
Common and medium	8.00@10.00	7.50@9.50	7.50@9.50	8.00@10.00	7.50@9.00
Cull	7.00@8.00	6.00@7.50	5.50@7.50	6.50@7.50	6.50@7.50
<b>Slaughter Lambs and Sheep:</b>					
<b>LAMBS:</b>					
Good and choice*	11.75@12.35	12.00@12.75	11.50@11.75	11.40@11.65	11.75@12.00
Medium and good*	10.25@11.50	10.75@11.75	9.75@11.25	10.25@11.25	10.75@11.50
Common	9.00@10.25	9.00@10.50	9.00@9.50	9.00@10.00	9.25@10.50
<b>YLG. WETHERS:</b>					
Good and choice*	10.00@10.50	10.25@10.75		9.75@10.25	
Medium and good*	8.75@9.75	8.50@10.00		8.50@9.50	
<b>EWES:</b>					
Good and choice	6.00@7.00	5.25@6.50	4.75@6.75	5.50@6.50	5.25@6.75
Common and medium	3.75@6.00	3.50@5.25	3.50@4.50	3.75@5.50	3.50@5.25

\*Quotations based on animals of current seasonal market weights and wool growth. \*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

### LAMBS IN FEEDLOTS

There were 1,335,000 lambs left in feedlots of northern Colorado, Arkansas Valley, and Scottsbluff sections on January 31, 1942, compared with 1,060,000 a year ago, and 1,135,000 two years ago, it was announced by the Agricultural marketing service.

### BUFFALO JANUARY RECEIPTS

Following are livestock receipts at the Buffalo, N. Y. stockyards for January, 1942, with comparisons:

	Jan. 1942	Jan. 1941
Cattle	9,374	8,921
Calves	3,906	3,757
Hogs	18,732	21,953
Sheep	10,719	13,854

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 7, 1942, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 1,021 hogs; Swift & Company, 4,055 hogs; Wilson & Co., 6,003 hogs; Western Packing Co., Inc., 1,000 hogs; Agar Packing Co., 7,102 hogs; Shippers, 19,248 hogs; Others, 30,872 hogs.

Total: 34,596 cattle; 3,370 calves; 70,134 hogs; 31,789 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,054	354	2,444	4,606
Cudahy Pkg. Co.	2,655	290	1,946	2,439
Swift & Company	2,582	434	2,110	5,289
Wilson & Co.	2,575	502	1,793	4,438
Ind. Pkg. Co.	...	...	375	...
Kornblum Pkg. Co.	1,072	...	...	...
Others	3,505	58	1,575	4,262
Total	16,443	1,693	9,848	22,023

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,766	7,592	3,079	...
Cudahy Pkg. Co.	3,857	5,228	6,258	...
Swift & Company	4,369	4,411	4,459	...
Wilson & Co.	1,627	4,581	1,831	...
Others	...	...	8,209	...

Cattle and calves: Eagle Pkg. Co., 17; Greater Omaha Pk., 70; Geo. Hoffman, 56; Lewis Pkg. Co., 606; Nebraska Beef Co., 548; Omaha Pkg. Co., 200; John Roth, 94; So. Omaha Pkg. Co., 609; Lincoln Pkg. Co., 93.

Total: 16,966 cattle and calves; 30,321 hogs; 15,627 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,516	971	3,558	3,026
Swift & Company	3,043	2126	6,292	3,054
Hunter Pkg. Co.	1,299	22	4,790	487
Hell Pkg. Co.	...	...	2,939	...
Krey Pkg. Co.	...	...	4,072	...
Laclede Pkg. Co.	...	...	3,157	...
Sleoff Pkg. Co.	...	...	839	...
Shippers	1,986	1,430	21,126	...
Others	3,507	60	3,474	127
Total	12,351	4,609	51,247	6,644

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	3,071	225	6,100	9,360
Armour and Company	3,210	230	5,356	4,686
Others	1,646	33	1,396	425
Total	7,927	518	12,942	14,471

Not including 2,178 hogs, 1,164 sheep bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,870	43	7,826	4,478
Armour and Company	3,062	43	7,618	1,927
Swift & Company	2,808	38	5,492	4,125
Shippers	3,781	16	11,507	541
Others	276	22	54	...
Total	12,297	162	32,497	11,071

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,592	486	4,192	1,424
Wilson & Co.	2,197	437	4,256	918
Others	264	19	697	7
Total	5,053	942	9,145	2,349

Not including 25 cattle and 1,673 hogs bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,270	231	3,502	3,257
Wichita D. B. Co.	16	...	...	...
Dunn-Osterling	53	...	91	...
Fred W. Doid	138	...	706	...
Sunflower Pkg. Co.	38	...	156	...
Excel Pkg. Co.	453	...	...	...
Others	2,117	...	626	361
Total	4,115	231	5,171	3,618

Not including 7 cattle and 2,222 hogs bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,075	102	2,351	3,633
Swift & Company	1,070	116	5,300	5,609
Cudahy Pkg. Co.	1,033	57	2,514	1,301
Others	1,484	165	1,275	4,834
Total	4,662	540	11,440	15,477

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,877	3,096	18,495	5,352
Cudahy Pkg. Co.	844	1,636	...	4,067
M. Rifkin and Son	676	61	...	...
Swift & Company	5,742	4,333	28,913	8,140
Others	4,284	437	...	...
Total	15,423	9,563	42,408	17,559

## FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,986	717	3,724	4,097
Swift & Company	1,852	691	3,787	4,084
Blue Bonnet Pkg. Co.	129	23	804	1
City Pkg. Co.	218	...	...	...
Rosenthal Pkg. Co.	32	5	44	...
Total	4,217	1,436	8,845	8,182

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	23	...	166
E. Kahn's Sons	552	238	7,688	897
Lohrey Packing Co.	1	...	251	...
H. H. Meyer Pkg. Co.	11	...	2,598	...
J. Schlachter	141	116	...	17
J. & F. Schroth P. Co.	17	...	2,345	...
J. F. Stegner Co.	283	248	...	...
Shippers	134	...	1,400	...
Others	1,130	600	...	223
Total	2,269	1,303	9,203	808

Not including 1,353 cattle, 6,934 hogs and 542 sheep bought direct.

## INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingman & Co.	1,944	513	13,993	1,534
Armour and Company	728	180	903	...
Hilgemeier Bros.	10	...	1,900	...
Stumpf Bros.	...	...	116	...
Stark & Wetzel	224	38	675	...
Wabnitz and Deters	45	91	310	16
Maass Hartman Co.	32	20	...	...
Shippers	2,618	1,025	15,023	4,734
Others	1,152	198	342	205
Total	6,753	2,035	32,452	6,487

## RECAPITULATION

	Cattle	Calves	Hogs	Sheep
Chicago	34,596	3,370	70,134	31,789
Kansas City	16,443	1,693	9,848	22,023
Omaha	16,966	1,644	30,321	15,627
East St. Louis	12,351	4,609	51,247	6,644
St. Joseph	7,927	518	12,942	14,471
Sioux City	12,297	162	32,497	11,071
Oklaoma City	5,053	942	9,145	2,349
Wichita	4,115	231	5,171	3,618
Denver	4,662	540	11,440	15,477
St. Paul	15,423	9,563	42,408	17,559
Total	146,426	146,819	317,582	...

## HOGS

	Cattle	Calves	Hogs	Sheep
Chicago	70,134	93,583	64,106	...
Kansas City	9,848	12,232	10,846	...
Omaha	30,321	38,379	25,793	...
East St. Louis	51,247	55,556	50,001	...
St. Joseph	12,942	17,322	13,174	...
Sioux City	32,497	38,971	30,887	...
Oklaoma City	9,145	9,059	8,079	...
Wichita	5,171	4,918	4,713	...
Denver	11,440	10,901	9,548	...
St. Paul	42,408	45,760	25,760	...
Milwaukee	9,322	9,707	6,945	...
Indianapolis	32,452	33,891	38,068	...
Cincinnati	9,203	14,013	17,540	...
Ft. Worth	8,845	7,445	15,165	...
Total	335,042	376,737	317,582	...

## SHEEP

	Cattle	Calves	Hogs	Sheep
Chicago	31,789	31,313	32,685	...
Kansas City	22,023	26,241	20,039	...
Omaha	15,627	17,610	15,408	...
East St. Louis	6,644	8,208	4,451	...
St. Joseph	14,471	16,608	19,558	...
Sioux City	11,071	18,098	12,124	...
Oklaoma City	2,349	2,540	978	...
Wichita	3,618	2,231	4,096	...
Denver	15,477	11,508	9,969	...
St. Paul	17,559	16,605	10,167	...
Milwaukee	1,393	1,393	952	...
Indianapolis	6,487	10,030	4,473	...
Cincinnati	808	1,292	678	...
Ft. Worth	8,182	7,869	3,888	...
Total	157,284	171,901	137,941	...

\*Cattle and calves. †Not including directs.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Feb. 2	11,359	674	21,089	11,715
Tues., Feb. 3	7,767	1,283	22,651	3,690
Wed., Feb. 4	9,415	654	17,011	7,306
Thurs., Feb. 5	4,737	539	14,082	8,534
Fri., Feb. 6	1,419	830	18,491	7,967
Sat., Feb. 7	100	...	3,900	1,500

\*Total this week... 34,800 3,480 95,224 41,012  
 Prev. week... 33,167 4,136 118,134 36,101  
 Year ago... 28,909 3,990 93,187 41,851  
 Two years ago... 34,183 4,125 120,068 39,098

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Feb. 2	3,471	1	5,298	1,925
Tues., Feb. 3	1,676	104	4,209	1,114
Wed., Feb. 4	3,096	50	1,852	211
Thurs., Feb. 5	1,335	116	4,021	3,111
Fri., Feb. 6	213	4	3,374	2,067
Sat., Feb. 7	100	...	100	100

Total this week... 9,770 275 18,954 8,558  
 Prev. week... 8,407 251 19,145 4,579  
 Year ago... 9,081 413 9,196 11,045  
 Two years ago... 10,869 100 18,001 8,985

\*Including 596 cattle, 280 calves, 25,428 hogs and 10,686 sheep direct to packers.

†All receipts include directs.

### FEBRUARY AND YEAR RECEIPTS

	February 1942	February 1941	Year 1942	Year 1941
Cattle	34,800	28,872	215,305	186,780
Calves	3,480	3,990	21,440	29,983
Hogs	95,224	90,550	685,453	579,484
Sheep	41,012	40,147	222,151	233,671

†All receipts include directs.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended Feb. 7	\$12.60	\$12.30	\$5.85	\$12.10	...
Previous week	12.40	11.70	5.75	11.25	...
1941	11.60	7.55	5.00	10.95	...
1940	9.25	5.10	4.50	8.90	...
1939	10.20	7.65	4.65	8.95	...
1938	7.80	3.30	3.50	7.45	...
1937	10.45	10.15	5.50	10.60	...
Av. 1937-1941	\$9.85	\$7.80	\$4.65	\$9.25	...

### SUPPLIES FOR CHICAGO PACKERS

	Cattle	Calves	Hogs	Sheep
Week ended Feb. 7	34,800	95,200	41,000	...
Previous week	33,167	118,134	36,101	...
1941	28,909	93,187	41,851	...
1940	34,183	120,068	39,098	...
1939	22,171	82,897	43,181	...
1938	24,495	56,816	38,345	...

### HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Av. Wt.	Prices
	Rec'd	Lbs.	Top
*Week ended Feb. 7	95,200	255	\$12.85
Previous week	118,134	248	12.15
1941	93,187	254	8.30
1940	119,899	246	5.63
1939	67,644	249	8.25
1938	72,700	246	9.00
1937	105,484	237	10.40
Av. 1937-1941	91,800	246	\$8.30

\*Receipts and average weight for week ending Feb. 7, 1942, estimated.

### CHICAGO HOG SLAUGHTERS

Hog slaughters at Chicago under federal inspection for week ending February 6:

	Week ending	Weight
Week ending February 6	...	98,828
Previous week	...	111,894
Year ago	...	97,262
Two years ago	...	120,596

### CHIC



# SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended February 7, 1942:

	CATTLE		
	Week ended Feb. 7	Prev. week	Cor. week, 1941
Chicago <sup>1</sup>	24,797	23,090	17,844
Kansas City	18,136	19,307	11,238
Omaha <sup>2</sup>	15,939	16,614	12,331
East St. Louis	9,365	9,991	8,301
St. Joseph	7,637	7,015	4,006
St. Louis City	8,846	9,204	5,013
Wichita <sup>3</sup>	4,353	5,309	2,965
Philadelphia	1,828	1,746	1,585
Indianapolis	2,223	2,281	1,759
New York & Jersey City	9,512	9,603	7,530
Oklahoma City <sup>4</sup>	6,020	5,932	4,032
Cincinnati	3,281	2,883	3,065
Denver	2,339	2,220	3,612
St. Paul	15,392	16,361	7,558
Milwaukee	3,820	3,764	2,878

Total ..... 184,825 187,410 99,997  
\*Cattle and calves. †Not including directs.

	HOGS		
	Week ended Feb. 7	Prev. week	Cor. week, 1941
Chicago <sup>1</sup>	98,328	111,894	97,262
Kansas City	38,280	50,680	34,727
Omaha	63,215	64,680	39,148
East St. Louis <sup>2</sup>	57,751	62,193	55,647
St. Joseph	13,819	18,081	13,062
St. Louis City	35,849	51,472	37,811
Wichita	7,390	7,744	6,256
Philadelphia	16,309	17,751	16,841
Indianapolis	17,051	19,386	17,401
New York & Jersey City	39,462	44,513	41,653
Oklahoma City	10,518	10,932	11,303
Cincinnati	15,575	16,711	14,500
Denver	11,358	11,996	8,829
St. Paul	42,408	45,760	25,760
Milwaukee	9,278	9,684	6,915

Total ..... 472,663 543,441 427,113  
\*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week ended Feb. 7	Prev. week	Cor. week, 1941
Chicago <sup>1</sup>	23,331	26,734	21,647
Kansas City	22,023	26,241	20,039
Omaha	19,673	22,712	19,726
East St. Louis	6,644	7,969	4,311
St. Joseph	15,211	17,735	15,237
St. Louis City	11,889	17,229	12,846
Wichita	8,613	2,231	4,066
Philadelphia	1,963	2,040	2,221
Indianapolis	2,633	2,261	2,037
New York & Jersey City	56,790	57,527	53,496
Oklahoma City	2,549	2,540	973
Cincinnati	1,186	937	1,362
Denver	7,137	8,264	3,805
St. Paul	17,559	16,605	10,167
Milwaukee	1,178	1,593	951

Total ..... 193,204 210,418 175,889  
†Not including directs.

## SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during January, 1942, by stations:

	Cattle	Calves	Hogs	Sheep and Lambs
Chicago <sup>1</sup>	144,212	21,234	603,626	223,051
Denver	11,620	1,681	51,350	28,921
Kansas City	80,060	14,770	249,067	109,317
New York City	45,165	56,035	209,528	244,680
area <sup>2</sup>	80,954	3,240	319,972	117,874
Omaha	63,019	30,582	340,376	50,712
St. Louis <sup>3</sup>	40,936	676	247,955	76,953
St. Paul	82,793	48,297	406,460	96,264
All other stations	508,370	263,530	3,401,699	668,189

Total January 1,067,159 440,045 5,830,613 1,610,991  
Total December 1,004,418 456,778 5,768,664 1,570,556  
5-yr. av. (Jan. 1937-41) 835,481 429,192 4,327,394 1,586,221  
\*Includes Elburn, Ill. \*Includes New York City, Newark, and Jersey City. \*Includes St. Louis National Stockyards and E. St. Louis, Ill., and St. Louis, Mo. \*Includes So. St. Paul, St. Paul, and Newport.

Basic data furnished by Bureau of Animal Industry.

## PACIFIC COAST LIVESTOCK

Receipts for 5 days' ended February 6:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,200	1,325	2,800	1,150
San Francisco	700	35	1,950	2,650
Portland	2,675	285	3,000	2,985

# MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

## WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending February 7, 1942..... 9,691	2,833	2,722
	Week previous ..... 14,961	2,538	2,830
	Same week year ago..... 8,868	2,442	2,670
COWS, carcass	Week ending February 7, 1942..... 502	1,367	2,812
	Week previous ..... 750	1,275	2,615
	Same week year ago..... 902	1,310	2,763
BULLS, carcass	Week ending February 7, 1942..... 249	656	109
	Week previous ..... 536	637	107
	Same week year ago..... 320	628	184
VEAL, carcass	Week ending February 7, 1942..... 8,288	1,441	563
	Week previous ..... 10,844	1,006	516
	Same week year ago..... 12,811	1,121	649
LAMB, carcass	Week ending February 7, 1942..... 55,723	15,531	20,095
	Week previous ..... 41,259	16,110	19,994
	Same week year ago..... 46,975	14,873	20,306
MUTTON, carcass	Week ending February 7, 1942..... 1,775	177	1,333
	Week previous ..... 1,478	50	1,499
	Same week year ago..... 1,575	380	813
PORK cuts, lbs.	Week ending February 7, 1942..... 2,973,488	471,426	449,995
	Week previous ..... 4,290,406	513,196	391,063
	Same week year ago..... 2,744,685	378,452	454,285
BEEF cuts, lbs.	Week ending February 7, 1942.....		
	Week previous ..... 238,079		
	Same week year ago..... 496,283		

## LOCAL SLAUGHTERS

CATTLE, head	Week ending February 7, 1942..... 9,512	1,823	
	Week previous ..... 9,603	1,746	
	Same week year ago..... 7,530	1,565	
CALVES, head	Week ending February 7, 1942..... 10,387	2,284	
	Week previous ..... 12,501	2,077	
	Same week year ago..... 12,831	2,772	
HOGS, head	Week ending February 7, 1942..... 39,462	16,308	
	Week previous ..... 44,518	17,751	
	Same week year ago..... 40,506	16,841	
SHEEP, head	Week ending February 7, 1942..... 56,790	1,963	
	Week previous ..... 57,527	2,040	
	Same week year ago..... 53,496	2,221	

Country dressed product at New York totaled 5,064 veal, 34 hogs and 123 lambs. Previous week 5,051 veal, 56 hogs and 195 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Federal inspected slaughter of all classes of livestock at 27 packing centers for the week ended February 6 declined compared with a week earlier, but were still heavier than for the same time of a year ago. Hog kill amounted to 776,906 head against 885,404 head the previous week. Cattle slaughter was 158,097 head against 168,719 head a week earlier. Sheep and lamb slaughter at 270,878 was off only slightly compared with 288,240 killed last week.

Number of animals processed in 27 centers for week ended February 6:

	Cattle	Calves	Hogs	Sheep
New York Area <sup>1</sup>	9,512	10,343	39,573	56,868
Phila. & Balt. <sup>2</sup>	5,209	1,118	30,616	1,198
Ohio-Indiana Group <sup>3</sup>	8,805	2,885	48,166	6,651
Chicago <sup>4</sup>	27,933	4,167	93,828	51,496
St. Louis Area <sup>5</sup>	10,590	3,158	37,751	9,979
Kansas City	16,466	2,667	38,250	21,719
Southwest Group <sup>6</sup>	16,547	3,723	84,933	23,933
Omaha	17,051	807	63,215	24,349
St. Louis City	9,093	98	35,849	13,398
St. Paul-Wis. Group <sup>7</sup>	23,182	29,573	117,902	20,693
Interior Iowa & So. Minn. <sup>8</sup>	15,704	5,776	216,823	40,596
Total	158,097	64,315	776,906	270,878
Total prev. week	168,719	73,480	885,404	288,240
Total last year	118,220	68,324	671,532	237,144

\*Includes New York City, Newark, and Jersey City. \*Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. \*Includes Elburn, Ill. \*Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. \*Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. \*Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. \*Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

## CANADIAN LIVESTOCK PRICES

	STEERS	VEAL CALVES	HOG CARCASSES*
	Week ended Feb. 5	Last week	Same week 1941
Toronto	\$10.50	\$10.00	\$10.00
Montreal	10.00	10.25	9.25
Winnipeg	10.00	9.50	9.00
Calgary	10.25	10.00	9.00
Edmonton	9.50	9.75	8.50
Prince Albert	8.65	8.50	8.00
Moose Jaw	9.00	9.00	8.00
Saskatoon	9.50	9.00	8.25
Regina	9.50	9.50	8.00
Vancouver	9.50	9.00	8.50

Toronto	\$15.50	\$15.00	\$13.75
Montreal	14.00	14.00	13.00
Winnipeg	12.50	13.00	11.50
Calgary	10.50	10.50	10.25
Edmonton	11.00	11.00	10.00
Prince Albert	9.50	10.50	9.00
Moose Jaw	10.00	10.50	9.00
Saskatoon	11.00	11.00	10.00
Regina	12.00	12.00	10.50
Vancouver	11.00		

Toronto	\$15.25	\$15.40	\$11.50
Montreal	15.50	15.75	11.50
Winnipeg	13.95	13.95	10.45
Calgary	13.60	13.60	10.35
Edmonton	14.00	13.65	10.15
Prince Albert	13.75	13.75	9.95
Moose Jaw	13.60	13.60	9.85
Saskatoon	13.60	13.60	9.95
Regina	13.60	13.60	9.90
Vancouver	14.50	14.50	11.30

\*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

	GOOD LAMBS
Toronto	\$12.25
Montreal	12.00
Winnipeg	11.25
Calgary	10.25
Edmonton	10.15
Prince Albert	9.50
Moose Jaw	10.00
Saskatoon	9.50
Regina	9.00
Vancouver	11.00

# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

## Men Wanted

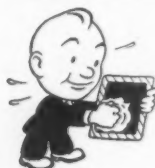
**WANTED:**—Thoroughly experienced rendering foreman capable of handling lard operations, offal cooking, poultry food manufacturing with ability to handle personnel and cost figures. W-543, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**BEEF COOLER MAN** who can install boneless beef business. We are an Eastern Packer and kill 300-500 cattle weekly. State experience in detail, qualifications, age, etc. W-565, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED:**—Canning Manager capable of handling control of Canned Meat and Sausage Departments. Thorough knowledge of all processing essential. Normal growth of large, independent packer presents exceptional opportunity. W-570, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**EXPERIENCED PACKINGHOUSE Engineer** for small packing house in the vicinity of Chicago. W-573, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED:**—Reliable man between forty and fifty years of age, for slaughtering and cutting beef and pork in small packing house. \$30.00 per week. Year round work. W-574, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.



**WIPE  
THE SLATE  
CLEAN**

Dispose of space-wasting unused equipment, turn it into cash! Hundreds of others have found a ready market in this section. You can too! Simply list the items you wish to dispose of. These columns will do the rest.

GET ACTION—USE

NATIONAL PROVISIONER "CLASSIFIEDS"

## Position Wanted

**EXPERIENCED PACKINGHOUSE OPERATOR**—25 years superintendent both large and small plants. Know latest methods, beef, hog killing and cutting, fancy meats, hides, labor costs, yields. Not looking for a title, only want to be helpful for the duration. Positive can make you money. Best of references. W-554, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**SAUSAGE MAKER**—16 years' experience, make full line, plenty leaves. Age 35, married. Good references. Locate anywhere in South. Can build your sausage business—Wire, Phone Direct. Ray Wilson, 808 East 4th St., Eldorado, Arkansas.

**PLANT SUPERINTENDENT**, Assistant superintendent now employed desires change. 17 years' experience. W-564, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Business Opportunities

### For Immediate Possession

**For Sale or Lease**—Small, well equipped Sausage Mfg. Plant. One of the finest U. S. Government Inspected Plants in the East. Entirely rejuvenated. An opportunity for a live wire Corporation or Individual. Within 60 miles of Philadelphia and New York City. W-571, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

**FOR SALE**—Plant with cold storage rooms and retail market. Ideal opportunity for Meat Canning, Curing and Sausage Making. Well located in St. Louis. Lot 187 x 125 ft., buildings in good condition. Sartorius Provision Co., 2732 Arsenal St., St. Louis, Mo.

**FOR SALE**—Packing plant in central Iowa. Up-to-date plant and has Sausage Kitchen in connection. W-575, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**FOR SALE** good going small sausage business with a 20,000-lb. weekly capacity. Complete in every detail—this includes machinery and equipment which is in good operating condition and refrigerated trucks located in a good Wisconsin city. Reasonable rent with short or long lease—Reason for selling have other interests. W-568, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

The  
Opportunity  
You're looking for  
May be here.

## Equipment for Sale

**GOOD EQUIPMENT SUCH AS THIS IS SCARCE:** ANDERSON RB OIL EXPELLER; 4—Anderson No. 1 Oil Expellers; 2—4x8 and 4x9 Lard Rolls; Dopp Kettles, all sizes, with and without agitators; Meat Mixers, Grinders, Silent Cutters; Vert. and Horiz. Tankage Dryers; Refrigeration Equipment and Power Plant Equipment; aluminum kettles; HPM #60 28-ton Hydraulic Press. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT. Consolidated Products Co., Inc., 14-19 Park Row, New York City.

**FOR SALE:** 1—150 H.P. H.R.T. Boiler, 150 lb. steam pressure, with St. Louis Stoker, Sartorius Provision Co., 2732 Arsenal St., St. Louis, Mo.

1—500 Ton Hydraulic Press, 30" curb, with steam pump ..... \$1,100.00  
1—4'x7' dry cooker, belt drive, condition good ..... 800.00  
1—#35 Diamond Hog, 2 sets knives ..... 700.00  
1—8"x3" Vertical Steam Engine, side crank ..... 50.00  
1—10"x29 1/2" Horizontal steel storage tank ..... 75.00  
1—#3 Arcola Heating boiler ..... 25.00  
1—Diebold Fireproof safe, overall ht. 45"x31"x30" ..... 45.00  
All f.o.b. Green Bay, terms cash with order, and subject to prior sale. Green Bay Soap Co., Green Bay, Wis.

1—200 lb. "BUFFALO" Self-Emptying Silent Cutter with 20 H.P. motor, completely rebuilt. 1—43-B "BUFFALO" Silent Cutter with 25 H.P. motor, completely rebuilt. 1—66-B "BUFFALO" Grinder with 25 H.P. motor, completely rebuilt. W-566, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**BRAND NEW RUJAK Hasher and Washer** Number 3B complete with new A.C. motors as per Dupps Catalog Illustration. \$1800 F.O.B. BOSTON. W-567, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Equipment Wanted

### WANTED

1—6x6 or 8x8 Vertical Ammonia Compressor, direct connected to steam engine. Advise make, price, condition, age and location. W-513, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED:** One 7 1/2"x7 1/2" Vilter twin cylinder ammonia compressor complete with 54" band wheel 10" face width. Advise age, condition, price and location. W-556, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**THE CASING HOUSE**  
**BERTH. LEVIE & Co., Inc.**  
ESTABLISHED 1882  
NEW YORK CHICAGO LONDON  
BUENOS AIRES AUSTRALIA WELLINGTON

**Wilmington Provision Company**  
**TOWER BRAND MEATS**  
*Slaughterers of Cattle, Hogs, Lambs and Calves*  
U. S. GOVERNMENT INSPECTION  
WILMINGTON DELAWARE

**THE CUDAHY PACKING CO.**  
PRODUCERS, IMPORTERS AND EXPORTERS OF  
**Sausage Casings**  
221 NORTH LA SALLE STREET CHICAGO, U. S. A.

**Partridge**  
**PORK PRODUCTS — SINCE 1876**  
**The H. H. MEYER PACKING CO.**  
Cincinnati, Ohio

**GET THE BEST ALWAYS ASK FOR THE "ORIGINAL"**  
**"SELTZER BRAND"**  
LEBANON BOLOGNA  
MFRD BY  
PALMYRA BOLOGNA CO., INC.  
PALMYRA, PENNA.  
**CLEAN TASTY WHOLESOME**

**BEEF • PORK • VEAL • LAMB  
HAMS • BACON • SAUSAGE  
LARD • CANNED MEATS • Sheep, hog and beef casings**



*Inquiries welcomed at all times*

**JOHN MORRELL & CO.**

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas



*The Original Philadelphia Scrapple  
by*

**John J. Felin & Co., Inc.**

**Pork Packers**

**"Glorified"**

**HAMS • BACON • LARD • DELICATESSEN**

4142-60 Germantown Ave., Philadelphia, Pa.

New York Office: 402-10 West 14th St.

**KINGAN'S RELIABLE**

**HAMS • BACON • LARD • SAUSAGE  
CANNED MEATS • OLEOMARGARINE  
CHEESE • BUTTER • EGGS • POULTRY**

*A full line of Fresh Pork • Beef • Veal  
Mutton and Cured Pork Cuts*

*Hides • Digester Tankage*

**KINGAN & CO.**

**PORK AND BEEF PACKERS**

Main Plant, Indianapolis

Established 1845

**Superior Packing Co.**

**Price Quality Service**

Chicago



St. Paul

**DRESSED BEEF**

**BONELESS BEEF and VEAL**

Carlots

Barrel Lots

**THE E. KAHN'S SONS CO.**

CINCINNATI, O.

**"AMERICAN BEAUTY"  
HAMS AND BACON**

**Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions**

*Represented by*

NEW YORK PHILADELPHIA WASHINGTON BOSTON  
H. L. Woodruff Earl McAdams Clayton P. Lee P. G. Gray Co.  
437 W. 13th St. 38 N. Delaware Av. 1108 F. St. S. W. 148 State St.

*Rath's*

*from the Land O'Corn*

**BLACK HAWK HAMS AND BACON**

**PORK - BEEF - VEAL - LAMB**

*Straight and Mixed Cars of Packing House Products*

**THE RATH PACKING CO.**

**WATERLOO, IOWA**

**BICZYJA**

(Pronounced BE-CH-YA)

**— AND —  
PRONOUNCED**

**The finest Polish-Style  
Ham on the market to-  
day by hundreds of sat-  
isfied Tobin customers!**



**THE TOBIN PACKING CO., INC.**

**FORT DODGE, IOWA**



# ADVERTISERS in this Issue of The National Provisioner

American Meat Institute.....	6	Jackle, Frank R.....	44	Stedman's Foundry & Machine Wks.....	35
Anemostat Corp. of America.....	25	Jamison Cold Storage Door Co.....	27	Stevenson Cold Storage Door Co.....	27
Armour and Company.....	12	Kahn's, E., Sons Co.....	49	Superior Packing Co.....	49
Baker Ice Machine Co.....	22	Kalamazoo Vegetable Parchment Co.....	11	Swift & Co.....	Fourth Cover
Calcium Chloride Assoc.....	8	Kennett-Murray & Co.....	44	Tobin Packing Co.....	49
Callahan, A. P. & Co.....	36	Kingan & Company.....	49	Transparent Package Co.....	First Cover
Cincinnati Butchers' Supply Co.....	33	Kraft Cheese Company, Ward Milk Products Div.....	18	Viking Pump Corp.....	37
Cincinnati Cotton Products Co.....	33	Krey Packing Co.....	41	Vilter Mfg. Co.....	29
Cleveland Cotton Products Co.....	39	Levi, Berth. & Co., Inc.....	48	Vogt, F. G. Sons, Inc.....	41
Corn Products Sales Co.....	19	Mayer, H. J., & Sons Co.....	41	Ward Milk Products Div., Kraft Cheese Company.....	18
Crescent Mfg. Co.....	35	McMurray, L. H.....	44	Westinghouse Elec. & Mfg. Co., Tenderay Div.....	10
Cudahy Packing Co.....	48	Meat Industry Suppliers, Inc.....	39	Wilmington Provision Co.....	48
Du Pont de Nemours & Co., Inc., E. I.....	28	Meyer, H. H. Packing Co.....	48		
Felin, John J. & Co., Inc.....	49	Mitts & Merrill.....	37		
Frick Company.....	39	Morrell, John & Co.....	49		
General Motors Truck & Coach Div.....	35	National Aniline Div., Allied Chemical & Dye Corp.....	37		
General Refrigeration Corp.....	24	Niagara Blower Co.....	33		
Globe Company.....	4, 5	Palmyra Bologna Co., Inc.....	48		
Goodyear Tire & Rubber Co.....	7	Preservalline Mfg. Co.....	9		
Griffith Laboratories, The.....	Third Cover	Rath Packing Company.....	49		
Ham Boiler Corp.....	33	Salzman, Inc., Max.....	35		
Hanache, Jean E.....	42	Simmons Dairy Products, Ltd.....	41		
Hormel, Geo. A., & Co.....	50	Smith's Sons Co., John E.....	Second Cover		
Hunter Packing Co.....	50	Specialty Mfrs. Sales Co.....	30		
Hygrade Food Products Corporation.....	50	Spicene Co. of America.....	37		
Ingersoll Steel & Disc Div., Borg-Warner Corp.....	3	Stange Co., Wm. J.....	31		

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

## HONEY BRAND

Hams - Bacon  
Dried Beef

## HYGRADE'S

West Virginia Style  
Cured Ham  
Ready to Serve

## HYGRADE'S

Frankfurters in  
Natural Casings

## HYGRADE'S

Beef - Veal  
Lamb - Pork

## HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.



**CONSULT US BEFORE  
YOU BUY OR  
SELL**

**Domestic and Foreign  
Connections  
Invited!**

## HORMEL GOOD FOOD

**Main Office and Packing Plant  
Austin, Minnesota**

## HUNTER PACKING COMPANY

**East St. Louis, Illinois**

**BEEF • VEAL • PORK • LAMB  
HUNTERIZED SMOKED AND CANNED HAM**

**New York Office, 106 Gansevoort St., Paul Davis, Mgr.**

**William G. Joyce  
Boston, Mass.**

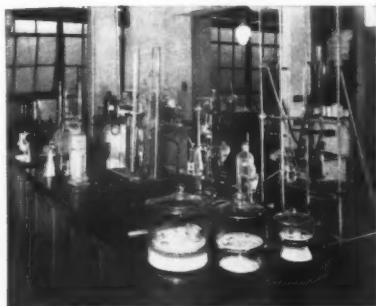
**F. C. Rogers Co.  
Philadelphia, Pa.**



**A. L. Thomas  
Washington, D. C.  
Local &  
Western Shippers  
Pittsburgh, Pa.**

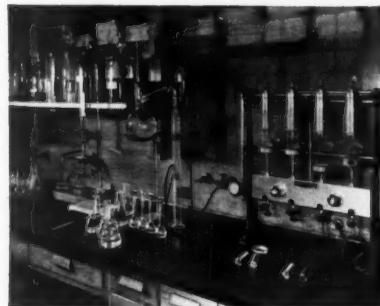
# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626



Always **RELIABLE**  
because **IT IS**

L  
A  
B  
O  
R  
A  
T  
O  
R  
Y  
C  
O  
N  
T  
R  
O  
L  
L  
E  
D



In your curing cellar,  
sausage and canning  
rooms depend on the  
positive action of  
**PRAGUE POWDER.**



**PRAGUE POWDER** and  
**THE PRAGUE METHOD**  
are the curing standards  
of many Packers from  
coast to coast.

It's Not "Just  
As Good As"  
It IS

P  
R  
A  
G  
U  
E  
P  
O  
W  
D  
E  
R



## THE GRIFFITH LABORATORIES

1415-1431 West 37th Street

Chicago, Illinois

Eastern Factory: 37-47 Empire St., Newark, New Jersey

Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario

**"DRY SAUSAGE APPETIZERS  
ALWAYS MAKE A HIT WITH MY  
GUESTS WHEN THEY'RE MADE  
WITH CIRCLE U!"**



**W**OMEN all over the country are finding new uses for dry sausage—and they're serving it more often. And the majority of those who do, serve Circle U—because it meets with approval.

For those who prefer dry sausage mild or for those who like it "hot," there's a Circle U product to please. We're proud of the fact that we have a type for every taste preference.

There's a good source of profit in Circle U dry sausage for packers, provisioners, wholesalers and manufacturers. The entire line enjoys a prestige and acceptance you'll be glad to carry. Drop us a line for more information.



**"CIRCLE U  
APPEALS TO  
EVERYBODY!"**

**OMAHA PACKING COMPANY • CHICAGO**





